

BRUNCH 11AM - 4PM

SALUMI E FORMAGGI

CHEF'S SELECTION OF
3 SALUMI & 3 FORMAGGI
\$36

→ SALUMI ←

3 for \$20

Prosciutto Di Parma

Sopressata

Speck

Coppa

→ FORMAGGI ←

3 for \$18 ~ 5 for \$26

Parmigiano Reggiano

Gorgonzola Dolce

Pecorino Toscano

Caciotta al Tartufo

Manchego

SMALL PLATES

WOOD-FIRED FLAT BREAD
W/ EXTRA VIRGIN OLIVE OIL \$4

Burrata 13
*Red & Yellow Cherry Tomatoes & Wood
Fired Flatbread*

Arancini 12
Fried Fontina Risotto Balls

Meatballs Pomodoro 13
San Marzano Tomatoes & Parmigiano

Wood Fired Rosemary Wings 15
Gorgonzola Dolce (6pc)

Salt & Pepper Ribs 16

◆ **INSALATE** ◆

Mesclun Salad 13
*Ricotta Salata, Shaved Carrots, Beets,
Cherry Tomatoes & Red Wine Vinaigrette*

Kale Ceasar 13
Multigrain Croutons & Reggiano

Arugula 13
Parmigiano, Apples, Olive Oil & Lemon

Italian Cobb Salad 19 (+3)**
*Chicken, Gorgonzola, Tomato, Avocado,
Bacon, Egg & Creamy Italian Dressing*

Add Avocado (\$3) Grilled Chicken (\$6)
Chicken Milanese (\$7) Burrata (\$5)
Salmon (\$13)

\$30
PRIX-FIXE

INCLUDES 1.5 HOURS UNLIMITED BRUNCH COCKTAILS* WITH ANY ENTREE

* SPIKED ICED TEA, BLOODY MARY, OR MIMOSA

** PLEASE NOTE ADDITIONAL PRICING ON SELECT MENU ITEMS

(For parties of 8 or more, ask for our Family style menu)

EGGS & MORE

PRIX
FIXE
(+)**

Buongiorno Pizza *Pancetta, Red Onion, Mozzarella & Sunny Side Eggs* 19 (+5)**

Mushroom Omelette *Three Eggs, Mushrooms & Parmigiano* 15

Pancetta & Pecorino Omelette *Three Eggs, Pancetta, Pecorino* 15

Zucchini Omelette *Three Eggs, Zucchini, Tomatoes, Mozzarella* 15

Black Angus Steak & Eggs *Two eggs any style with Grilled Free Range Hanger Steak*... 30 (+8)**

(substitute egg whites \$2)

Eggs Benedict *Poached Eggs & Prosciutto over Focaccia with Hollandaise* 18 (+4)**

Eggs in Purgatory *Baked in Spicy Tomato Sauce & Creamy Polenta* 16

French Toast *Fresh Strawberries & Cinnamon Whipped Cream* 16

Avocado Toast *Poached Eggs, Smashed Avocado & Cherry Tomatoes* 17 (+2)**

Parma Panini *Prosciutto, Fresh Mozzarella, Arugula, Tomato, Basil* 16

Meatball Panini *San Marzano Tomatoes, Parmigiano* 16

Pancakes *Chocolate Chip Gelato* 17



AINSLIE BURGER *Prociutto, Gorgonzola Dolce on Brioche* 20 (+5)**

PIZZA

Margherita *Tomatoes, Fresh Mozzarella & Basil* 17

Rucola *Tomatoes, Arugula, Cherry Tomatoes, Lemon* 18

Saltimbocca *Fresh Mozzarella, Prociutto di Parma, Sage & White Wine.
Roasted in a Wood oven.* 19

Boscaiola *Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil* 18

Diavola *Spicy Salami, Tomatoes, Fresh Mozzarella, Kalamata Olives, Oregano* 18

Add Spicy Salami or Prosciutto (\$5), Arugula (\$2), sub Vegan Cheese (\$3)

PASTA

Spaghetti Pomodoro *Tomatoes, Basil, Olive Oil & Parmigiano Reggiano* 18

Orecchiette *Sweet pork fennel sausage, Broccoli Rabe, Pesto* 19

Penne Alla Vodka *Tomato Cream Sauce* 18

Cacio e Pepe *Cracked Black Pepper, Pecorino Romano* 19

Add Burrata (\$6), sub Gluten-free Pasta (\$3)

MARKET SIDES

Truffle Fries 8

Broccoli Rabe w/ Garlic & Olive Oil 9

Sauteed Spinach 8

Oven Roasted Cauliflower 9

Wood Fired Beets 9

Bacon 9