

BRUNCH 11AM - 4PM

SALUMI E FORMAGGI

1 for \$8 ~ 3 for \$20

— SALUMI —

- Prosciutto Di Parma
- Sopressata
- Speck
- Coppa

— FORMAGGI —

- Parmigiano Reggiano
- Gorgonzola
- Pecorino Toscano
- Caciotta al Tartufo
- Manchego
- Fontina

add seasonal Jam \$2/order

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 (8pc)
- Salt & Pepper Ribs** 15
- Braised Pork Sliders** 13

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)

\$32
PRIX-FIXE

INCLUDES 1.5 HOURS UNLIMITED BRUNCH COCKTAILS* WITH ANY ENTREE

* SPIKED ICED TEA, MIMOSA, BELLINI - PROSECCO & WHITE PEACH NECTAR

** 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* 16
- Pancetta & Pecorino Omelette** *Three Eggs, Pancetta, Pecorino* 16
- Zucchini Omelette** *Three Eggs, Zucchini, Tomatoes, Mozzarella* 16
- 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* 18 (+2)**
- Parma Panini** *Prosciutto, Fresh Mozzarella, Arugula, Tomato, Basil* 17
- Meatball Panini** *San Marzano Tomatoes, Parmigiano* 16
- Pancakes** *Chocolate Chip Gelato* 17



THE AINSLIE BURGER 21 (+5)**

WITH LETTUCE, TOMATO, & MANCHEGO CHEESE ON
A BRIOCHE BUN W/ TRUFFLE FRIES

add Bacon or crispy Prosciutto (\$3)

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

add Pancetta (\$3) Parmigiano cheese (\$2)