

## BRUNCH

**Spinach and Prosciutto Quiche..... \$16**Eggs in a flaky crust w. crispy prosciutto, oven-dried tomatoes, spinach, onion, gruyere, asiago and parmesan w. a green salad

\*Eggs w. Bacon or Italian Sausage .. \$16
Three cage-free eggs your way.
Choice of English Muffin or toasted
Ciabatta w. a side of potatoes gratinate

# **COCKTAILS**

## **BEVERAGES**

Non Alcoholic	
Local Enderly Coffee	. \$3
Espresso	. \$5
Assorted Teas	. \$3
San Pellegrino Water	. \$4
Natalie's Organic Orange Juice	. \$4

## SIDES!

DIULD!	
Home Fries	\$6
Fresh Fruit	\$5
One Egg	\$3
Applewood Smoked Bacon	\$6
Italian Sausage	\$6
<b>Shaved &amp; Braised Brussels</b> w. Marcona almonds & raisins	\$5
Steak Fries	

## MOZZARELLA BAR

#### Fior di Latte \$10

fresh mozzarella made with cow's milk

#### Stracciatella \$11

Shreds of fior di latte w. cream served w. lemon zest, pistachio and evoo

SERVED WITH ONE ACCOMPANIMENT

Ripe Tomatoes & Fresh Basil
Peppadew Peppers
stuffed w. goat cheese & marscarpone
White Bean & Salami Salad
Oven Roasted Tomatoes
Roasted Sicilian Red Peppers
w. raisins & pinenuts
Marinated Artichoke Hearts

ADDITIONAL ACCOMPANIMENTS \$6 FOR SMALL ... \$12 FOR LARGE

#### Salume

Calabrian Salami \$8
Prosciutto San Daniele \$10
'Nduja Calabrian Salami Spread \$9
Chef's Selection \$MKT

## BNTRÉBS & PASTA

PASTA ADD ONS: CHICKEN OR SAUSAGE FOR \$5 SHRIMP FOR \$8 OR \*SALMON FOR \$11

**Organic Spaghetti & Wagyu Meatball** . **15** *giant wagyu and pork meatball served w. house red sauce* 

HOUSE PASTAS CAN BE SUBSTITUTED FOR ANY OF OUR FRESH PASTAS, WHOLE WHEAT PASTA FOR \$4 OR GLUTEN FREE PENNE FOR AN ADDITIONAL \$2

Chielzon Dormocon

### **PARMS**

Chicken Parmesan 10
The Italian American Classic — crispy chicken
breast, cheese and tomato sauce w. a side of
spaghetti
<b>Eggplant Parm</b>
Crispy eggplant cutlets, cheese and tomato sauc
w. a side of spaghetti
Combo Parm
Foonlant and chicken was ide of snaohetti

NOTICE: Items marked with \* may be cooked to order. Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A \$3.00 split fee is assessed for all shared items as well as for outside desserts.

## SUNDAY BRUNCH 10:00AM - 3:00 PM

# SALAD & STARTERS

**Baked Wagyu-Pork Meatballs. 13** w. Fresh Mozzarella and Tomato Sauce

**Zuppa di Giorno** Cup 3/Bowl 5

HALF/FULL

\*Broiled Salmon Salad . . . -/23
Faroe Island Salmon on mixed
greens with toasted quinoa,
zucchini, dried tomatoes,
cucumbers and barolo dressing

Broiled Chicken Chef Salad . -/16
Romaine, chicken breast, tomatoes, roasted red peppers, giardiniera, Muenster, Prosciutto, hard-boiled egg and red wine vinaigrette and gorgonzola dressing

Mama's Salad .......... 7/11 Crisp romaine, fresh vegetables, artichoke hearts, roasted red peppers and vine ripened cherry tomatoes, w. your choice of salad dressings

Add to any entrée for \$5.25

Insalata Chopped . . . . . 9/14
Gorgonzola, romaine, kale,
cauliflower, Brussells sprouts,
raisins, Marcona almonds,
Kalamata olives, tomatoes, dressed
in a red wine vinaigrette

ADD CHICKEN TO ANY SALAD FOR \$4 ADD SHRIMP TO ANY SALAD FOR \$7 ADD \*SALMON TO ANY SALAD FOR \$10

### SANDWICHES

COMES WITH CHOICE OF SIDE

Mama's Chicken Sandwich... 11
Marinated hormone-free chicken
breast, heritage bacon, lettuce,
sliced tomato, and finished with
roasted garlic Dijon mayonnaise on
toasted ciabatta bread

Chicken Parm Sandwich ..... 12
House breaded cutlet topped with
San Marzano red sauce and cheese
on a crusty baguette

Eggplant Parm Sandwich... 10
House breaded cutlet topped with
San Marzano red sauce and cheese
on a crusty panini

Mozzarella Handheld .......9
Salumi, fresh mozzarella, basil
and tomato on ciabatta

