**FRANCO-ITALIAN TOAST** 12
Pressed on the grill, served w. lemon cannoli cream, blueberry compote, pistachios and maple syrup

**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

**UNCLE LOUIS’ HANDHELD** 11
Folded egg sandwich w. melted Munster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate

**EGGS IN PURGATORIO** 18
Organic chickpeas and zucchini braised in Calabrian chili-spiced tomato stew topped with Romano cheese and two poached eggs. Served w. toasted ciabatta and a green salad

**EGGS W. BACON OR ITALIAN SAUSAGE** 16
Three cage-free eggs your way along side toasted ciabatta w. potatoes gratinate

**GIANT CINNAMON ROLL** 9
Home made w. cream cheese frosting

**STEAK AND EGGS** 36
USDA Prime 12 oz. ribeye, four eggs and potatoes gratinate

**THE BENEDICT** 22
Toasted ciabatta, strachino cheese, oven roasted tomatoes, sautéed local greens, two poached eggs and Hollandaise sauce

**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 & mariscarpone
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

**SALUMES**

Calabrian Salami $8
Prosciutto San Daniele $10
’Nduja Calabrian Salami Spread $9
Soppressata $9
Chef’s Selection $MKT

**PARMS**

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

**ELEFANTE BAR**

**Cocktails**

**Mozza Mary** 10
Vodka, bloody mix w. an olive, mozzarella, basil and prosciutto

**Orange Blossom Spritz** 12
Fresh squeezed orange juice, St. Germain Elderflower Liqueur, prosecco & soda

**Prosecco Float** 12
Sparkling white wine with limoncello sorbetto

**Espresso Martini** 13
Espresso vodka, coffee liqueur, espresso

**Make it a boozy affogato for +$2!**

**ENTREES & PASTA**

**PASTA ADD-ONS:**

CHICKEN OR SAUSAGE FOR $8
SHRIMP FOR $8 OR “SALMON FOR $11

Penne Broccoli & Chicken 10
Roasted chicken breast, broccoli florets and penne pasta tossed in a delicate lemon cream sauce

Penne Alla Vodka 10
Penne pasta tossed w. sautéed pancetta in a pepper vodka, spicy tomato cream sauce

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

Lasagna 13
Southern Italian style lasagna made w. layers of ground beef, veal, homemade pork sausage, and a blend of three cheeses

*House Pastas can be substituted for any of our Fresh Pastas, Whole Wheat Pasta for $4 or Gluten Free Penne for an additional $2*

**SIDE**

Breakfast Potatoes $6
Today’s Vegetable $5
Fresh Fruit $5
One Egg $3
Applewood Smoked Bacon $6
Italian Sausage $6
Shaved & Braised Brussel w. Marcona almonds & raisins $5
Steak Fries w. parsley & parmesan $5

**Chicken Parmesan** 16
The Italian American Classic — crispy chicken breast, cheese and tomato sauce w. a side of spaghetti

**Eggplant Parm** 14.5
Crispy eggplant cutlets, cheese and tomato sauce w. a side of spaghetti

**Combo Parm** 16
Eggplant and chicken w. a side of spaghetti

**BEVERAGES**

**Non Alcoholic**

Local Enderly Coffee $3
Espresso $5
Assorted Teas $3
San Pellegrino Water $4
Natalie’s Orange Juice $4

Menu Updated Sept 2023