

BRUNCH

- Blueberry Cannoli French 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 Muenster, crispy prosciutto & Calabrian chili mayo, on a Portuguese roll w. potatoes gratinate
- *Eggs in Purgatorio 18**
Organic chickpeas and zucchini braised in Calabrian chili-spiked 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, stracchino cheese, oven roasted tomatoes, sautéed local greens, two poached eggs and Hollandaise sauce

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
- Pump up the Jam Jams 15**
Sipsmith Gin, lemon juice, Cocchi Americano Bianco, choice of jam (blackberry, cherry or strawberry)
- Make it a boozy affogato for +\$2!**

ADD ONS:

- One Egg \$3**
- Applewood Smoked Bacon \$6**
- Italian Sausage \$6**

SIDES!

- Breakfast Potatoes \$6**
- Today's Vegetable \$5**
- Fresh Fruit \$5**
- Shaved & Braised Brussels w. Marcona almonds & raisins \$5**
- Steak Fries w. parsley & parmesan \$5**

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 & mascarpone
- 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
- Soppressata \$9
- Chef's Selection \$MKT

ENTRÉES & PASTA

PASTA ADD ONS:

- CHICKEN OR SAUSAGE FOR \$5**
SHRIMP FOR \$9, *ORA KING SALMON FOR \$12

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 & Meatball 15
Giant prime beef 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

PARMS

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

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

Mama's Crab Cake 18
Crab cake w. grain mustard sauce

Prime Beef-Pork Meatballs . . . 15
w. Fresh Mozzarella and Tomato Sauce

Zuppa di Giorno Cup 3/Bowl 5

HALF/FULL

Tuscan Salad. 8/13
Romaine, diced tomatoes, house made fresh mozzarella, red onions and Kalamata olives, balsamic vinegar, extra virgin olive oil

Broiled Chicken Chef Salad . -/16
Romaine, chicken breast, tomatoes, roasted red peppers, 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

Antipasto Salad. 12 / 17
Romaine, kalamatas, tomatoes, olives, artichoke hearts, pepperoncini, fresh mozz, provolone picante, red onion, capicola, Genoa salami

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

Caesar 9/12
Classic Caesar w. romaine, house made croutons, parmesan

ADD CHICKEN TO ANY SALAD FOR \$5
 ADD SHRIMP TO ANY SALAD FOR \$9
 ADD *ORA KING SALMON TO ANY SALAD FOR \$12
 ADD A CRAB CAKE FOR \$13

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

BEVERAGES

- Non Alcoholic**
- Local Enderly Coffee \$3
 - Espresso \$5
 - Assorted Teas \$3
 - San Pellegrino Water \$8
 - Natalie's Organic Orange Juice . \$4