

BRUNCH

EGGS

EGGS STRAPAZZATE CARBONARA scrambled eggs, guanciale, crème fraîche, parmigiano-reggiano, housemade bread 16

PARCHEGGIO SAUSAGE & EGGS housemade fennel sausage, two sunny-side-up eggs, peperonata, salsa verde 18

POACHED EGGS FRA DIAVOLO three poached eggs in spicy tomato sauce, seared greens, crispy focaccia 17

FRITTATA DEL GIORNO daily inspiration, grilled bread 18

ANTIPASTI

HOUSEMADE FOCACCIA pecorino, extra virgin olive oil, aged balsamic 6

ZUPPA daily soup 8

HEIRLOOM TOMATO BRUSCHETTA basil, garlic 12

BEST EVER FRIED SQUID spicy parcheggio sauce 13

BIG, SAUCY VEAL & BACON MEATBALLS two meatballs, quite traditional 9

SAVOY & NAPA CABBAGE rapini, lemon, anchovy, roasted garlic, parmesan dressing 14
add chicken or shrimp 7

HOUSEMADE STRACCIATELLA CHEESE smoked dates, mint verde, grilled focaccia 15

HOUSEMADE PASTAS

RIGATONI ALLA CARBONE tomato, mascarpone 16

TAGLIATELLE BOLOGNESE pork, veal, beef, tomato, parmigiano-reggiano 19

SPAGHETTI POMODORO 17
add meatball 3.5 each shrimp or chicken 7

MAINS

served with wilted greens & rosemary potatoes or fregola salad with peperonata

8oz GARLIC ROSEMARY FLAT IRON STEAK 29

GRILLED SALMON 27

LEMON CHICKEN BREAST 24

DOLCI

PINZA ALLA TIRAMISU tiramisù bread pudding, espresso syrup, mascarpone, cocoa 15

CANNOLI ricotta, orange, chocolate, pistachio 10

CRESPELLE DI PESCHE warm crêpes, caramelized honey, preserved ontario peaches, ricotta, mint 15

MACEDONIA DI FRUTTA fresh fruit salad, marsala, berries, mint 12