

# PANE E VINO

## BRUNCH MENU

*All Served with a Side of Roasted Potatoes & Fresh Fruit (excluding the Spaghetti)*

### BRUSCHETTA ITALIANA \$11.25

Poached eggs on toasted bread drizzled with evo, fresh chopped tomatoes, basil and oregano.

### FRENCH TOAST \$12

Challah brioche with Vermont maple syrup, mascarpone cream and fresh fruit.

### UOVA ALLA FIORENTINA \$13

Poached eggs, toasted bread, spinach and Hollandaise sauce.

### OMELETTE PRIMAVERA \$13

Omelette with sauteed zucchini, tomato, spinach, mushrooms, and basil.

### UOVA STRAPAZZATE \$13

Scrambled eggs with roasted peppers, caramelized onions, spinach and fontina.

### OMELETTE DI SALSICCIA \$13.50

Omelette with spinach, mushrooms, Italian sausage and parmigiano.

### FRITTATA CON POLLO AL PESTO \$13

Scrambled eggs with diced chicken, tomatoes, onions, pesto and fontina.

### SPAGHETTI ALLA CARBONARA \$14.50

Crispy pancetta, eggs, onions and a touch of creamy-parmigiano sauce.

### UOVA TRICOLORE \$12.50

Scrambled eggs with Italian sausage, tomatoes, basil and onions.

### BRIOCHE AL CRUDO E RUCOLA \$13.50

Warm butter croissant stuffed with prosciutto di parma and served with a petite arugula salad.

### INSALATA DI CESARE \$12

Romaine lettuce, parmigiano, hard-boiled egg, classic house made dressing and croutons.

+ grilled chicken \$5 + poached egg \$3

### SIDES \$3

Bacon, Roasted Potatoes, Sausage, Fruit or Extra Egg

OJ | COFFEE | TEA \$3

## WEEKEND DRINK FEATURES

\$12 each

MIMOSA | prosecco + splash of OJ

BELLINI | peach puree + prosecco

ROSSINI | crushed strawberries + prosecco

BLOODY MARY | the classic with vodka

PALMIERI | sweet tea vodka + limoncello

NEGRONI | campari, gin + sweet vermouth

Kids Menu available by request. Please ask your server for selections - \$9