

PANE E VINO

BRUNCH MENU

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

BRUSCHETTA ITALIANA \$10.25

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

FRENCH TOAST \$11

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

UOVA ALLA FIORENTINA \$12.50

Poached eggs, toasted bread, spinach and Hollandaise sauce.

OMELETTE PRIMAVERA \$12

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

UOVA STRAPAZZATE \$12

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

OMELETTE DI SALSICCIA \$12.50

Omelette with spinach, mushrooms, Italian sausage and parmigiano.

FRITTATA CON POLLO AL PESTO \$12

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

SPAGHETTI ALLA CARBONARA \$12.50

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

UOVA TRICOLORE \$11.25

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

BRIOCHE AL CRUDO E RUCOLA \$12.50

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

INSALATA DI CESARE \$11

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