Breakfast Specialties

BACON and EGGS 7.50

Applewood smoked bacon, sweet sausage, scrambled eggs, with a side of roasted potatoes, peppers and onions

EGGS FLORENTINE 8.50

Sunny side up eggs, sautéed spinach and applewood smoked bacon with a side of Tuscan style bread and roasted potatoes peppers and onions

BOTTEGA BENEDICT* 9.50

Poached eggs on top of grilled Parma ham over toasted country bread topped with Hollandaise sauce, served with roasted potatoes peppers and onions

BISTECCA* 9.50

Grilled steak and eggs prepared to your liking, accompanied by roasted potatoes, peppers and onions



FRITTATA Di VEGETALI 7.00

Vegetable frittata on round rustic bread

FRITTATA Con SALSICCIA E PATATE 7.00

Sausage, potato and onions frittata on round rustic bread

Belgian Waffles

VERMONT MAPLE 5.50

Traditional waffle with Sugarman Grade A Dark Amber maple syrup & butter

BELGIAN WAFFLES 6.50

With warm mixed berries

NUTELLA WAFFLES 7.50

Belgian waffles topped with nutella spread

FRAGOLA 6.00

Strawberry jam, dusted with powder sugar

CIOCCOLATO 6.50

Hot chocolate sauce

FRUTTA FRESCA Con SALSA Di ARANCIA 6.50

Fresh fruit & orange sauce

BANANA E FRAGOLA 7.00

Bananas, strawberries & fresh whipped cream

Pancakes

Each are served with Sugarman Grade A Dark Amber maple syrup & butter

BAROCCO'S STACK of THREE 6.50 Traditional style pancakes

BERRY PANCAKES 7.50 With fresh mixed berries

CINNAMON PANCAKES 7.50 With roasted apples

Create Your Own Omelet

OMELET 9.00 Egg whites add \$.50 · Rustic Round Roll \$.50

Choose any 3 ingredients from below.

Served with roasted potatoes, peppers & onions, and toasted country bread

Onions • Mushrooms • Peppers • Tomato • Spinach • Sausage • Prosciutto • Ham Applewood Smoked Bacon • Mozzarella • Provolone • Fontina • Goat Cheese

Omelet

Served with roasted potatoes, peppers & onions, and toasted country bread

SPINACI 9.00

Egg white omelet with baby spinach, fontina cheese and chopped fresh tomatoes

VEGETALI 9.00

Grilled zucchini, eggplant, roasted peppers, provolone cheese and sautéed mushroom

PARMA COTTO 8.50

Italian ham, tomatoes, red onions and shredded mozzarella

Breakfast Panini

One Regular Cup Of Coffee Included

SPANGLISH 8.50

Eggs, applewood smoked bacon, melted mozzarella, lettuce, tomatoand light mayo on country bread

SALSICCIA 7.50

Eggs, sausage, roasted baby potatoes,

mozzarella on country bread

UOVO 7.50

Eggs, with applewood smoked bacon, sausage, mozzarella and baby arugula on country bread

POMODORO 7.00

Eggs, fresh mozzarella, fresh tomato, Parma Cotto (Italian ham) on country bread

Sweet Prêpes

NUTELLA 7.00

NUTELLA with **FRESH CHOPPED BANANAS 7.00**

BANANAS, STRAWBERRIES and CARAMEL SAUCE 8.50

MIXED BERRIES with VANILLA GELATO 9.00

Contorni

APPLEWOOD BACON 3.00 SAUSAGE 4.00 ROASTED POTATOES 4.00 MUFFINS 1.90

Gluten Free Bread Available

Egg Whites can be substituted

Spanglish Bottega Benedict

MIMOSA 7.50

Prosecco Mionetto and fresh orange juice

Brunch Beverages WINE SEPTITEES 7 50

WINE SPRITZERS 7.50

Quartino of wine, ice and a little seltzer, your choice of red or white

SANGRIA 7.50

Homemade sangria made with either red or white wine and fresh fruit

Fresh Squeezed Juice

ORANGE 4.50 GRAPEFRUIT 4.50

Coffee Bar

AMERICANO	3.00	ICED COFFEE	2.75
CAFFE LATTE	3.75	COFFEE	2.00
DECAF CAPPUCCINO	3.75		
CAPPUCCINO	3.75	doppio	4.75
MACCHIATO	2.25	doppio	4.00
DECAF ESPRESSO	2.00	doppio	3.75
ESPRESSO	2.00	doppio	3.75
UU			

Herbal Teas 3.00

(Served with Organic Honey)

Organic Breakfast / Organic Earl Grey / Orange Dulce / White Orchard / Bombay / Chai Organic Darjeeling Estate / Green Tea Tropical / Organic Mint Mélange / Chamomile / Citrus

Smaathies 6.00

Add a scoop of gelato of your choice \$1.75

BANANA Banana, strawberries and orange juice

FRAGOLA Strawberries, banana, raspberries, cranberry juice

LAMPONE Raspberries, bananas, pineapple juice **MIRTILLI** Blueberries, blackberries, apple juice

