

All Day BREAKFAST

Buondi Creations

Served with Mixed Greens.
(sub Egg Whites \$2, sub for buondi side \$2)

Fangio | 15.95

Savory Crepe with Chicken, Bacon, Spinach, Sweet Potatoes, Provolone Cheese, and Chipotle Mayo.

Ickx GF | 13.95

Buckwheat Galette folded with Nueske Ham, Swiss Cheese, and a Sunny-Side Up Egg.

Nuolari | 14.95

Savory Crepe folded with Eggs, Bacon, Sausage, Cheddar, Potatoes, and Chipotle Mayo.

Ascari | 13.95

Asiago Bagel, Garlic-Herb Spread, Arugula, Avocado, Over Hard Egg, Bacon, Cheddar.

Rafa | 16.95

Spinach Pasta layered with Hard-Boiled Eggs, Bacon, Provolone, and Bechamel. Topped with Gorgonzola Cream.

Andretti | 13.95

Savory Crepe folded with Chicken, Leeks, Brie, and Horseradish Mayo.

Oats VE, Nuts | 9.95

Baked Oatmeal, Blueberries, Bananas, Cinnamon, Pecans, Honey.

Vegano Bowl VG, GF | 14.95

Quinoa, Sweet Corn, Black Beans, Red Onion, Cauliflower, Sweet Potato, Spinach, Avocado, Avocado Dressing.

Crespelle | 14.95

Savory Crepes stuffed with Chicken, Spinach, and Ricotta. Topped with Gorgonzola Cream.

Sweet Temptations

Served with syrup.



Plain Pancakes VE | 11.95

Stack of 3 Fluffy Pancakes with Whipped Butter. Add Chocolate Chips or Mixed Berry Compote \$2.00

Nutella Stuffed French Toast VE, Nuts | 12.95

Chocolate Sauce, Raspberry Sauce, Whipped Cream.

Lemon Mascarpone Waffle VE | 11.95

Lemon Curd, Powdered Sugar, Whipped Butter.

Strawberry Nutella Crepe VE, Nuts | 12.95

Sliced Strawberries and Whipped Cream.

Oats Pancakes VE | 12.95

Mixed Berries, Maple Powdered Sugar and Whipped Butter.

Biscoff Stuffed French Toast VE | 12.95

Chocolate Sauce, Raspberry Sauce, Whipped Cream.

Blueberry Waffle VE | 11.95

Mixed Berry Compote, Powdered Sugar, Whipped Butter.

Parfait VE, GF, Nuts | 8.95

Vanilla Yogurt, Strawberries, Blueberries, Honey, Granola.

Frittatas all'Uovo

Served with Mixed Greens.
(sub Egg Whites \$2, sub for buondi side \$2)

Sophia GF | 15.95

Sausage, Goat Cheese, Roasted Red Peppers.

Anna GF | 16.95

Smoked Salmon, Caramelized Onion, Mascarpone.

Monica VE, GF | 15.95

Mushrooms, Spinach, Green Peppers, Sun-Dried Tomato, Cheddar.

Laura GF | 15.95

Grilled Chicken, Spinach, Garlic-Herb Cheese.

Ornella GF | 15.95

Nueske Ham, Caramelized Onions, Green Peppers, Mozzarella Cheese, finished with Garlic-Basil Aioli.

Build your own | 15.95

Eggs + four ingredients.

CHEESE	Mozzarella	Sundried tomatoes
	Cheddar	Spinach
	Feta	Green Peppers
MEAT	Goat	Mushrooms
	Bacon	Red Onions
	Ham	Leeks
BREAD	Sausage	Red Peppers
	Chicken	Caramelized Onions
	Wheat Sourdough	Jalapeños
	English Muffin	

Toast

Served with Mixed Greens
(Sub Bread with Gluten Free Bread \$1, sub Egg Whites \$2, sub for buondi side \$2)

Buffon | 15.95

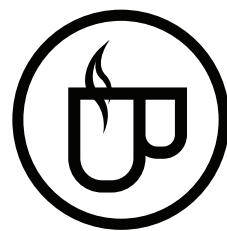
Smoked Salmon, Goat Cheese, Capers, Tomatoes, Red Onion, Avocado.

CR7 VE | 11.95

Whole Grain Toast, Avocado, Sweet Corn, Cilantro, Scallion, Tomato, Garlic-Basil Aioli.
Add an Egg for \$2.50.

Del Piero VE | 11.95

Scrambled Eggs, Portobello Mushroom, Fontina, Roasted Red Peppers, Chives, Truffle Oil.



Nostalgic Eggs

2 eggs | 12.95

Choose toast, meat & Buondi side
(Sub Egg Whites \$2)

Buondi Sides | 4.95

Fruit Cup VG, GF

Mix of Seasonal Fruit.

Vegetable Medley VG, GF

Cauliflower, Caramelized Onion, Sweet Potato, Spinach.

Roasted Potatoes

Cubed and Seasoned Idaho Potatoes

Mixed Greens VG, GF - 3.50

Spring Mix Lettuce and Italian Dressing.

Meat Sides

Nueske Ham - 5.95

Pork Sausage - 5.95

Turkey Sausage - 5.95

Bacon - 5.95

Desserts

Tiramisú | 11.00

Everybody knows this one: Italian classic.

Cannoli | 10.00

Orange zest, Ricotta, Grand Marnier, Disaronno and ricotta filling. Chocolate chips and pistachio crumble.

Dessert of the Day

Ask your server about today's feature.



VE = Vegetarian
VG = Vegan
GF = Gluten-Free
Nuts = Contains Nuts

LUNCH

After 11am

fb @indycaffebuondi
http://caffebuondi.com

Soups

Minestrone VE, GF | 5.95

Italian Vegetable Soup with Kale, Beans, Mirepoix, Basil Pesto, Parmigiano, and Olive Oil.

Daily Soup | 5.95

Ask server for daily selection.

Salads

Caprese con Pollo Nuts | 14.95

Grilled Chicken, Fresh Mozzarella, Heirloom Tomatoes. Basil Pesto, Balsamic Glaze, Fresh Basil. Served with Grilled Ciabatta.

Pollo Fritto Nuts | 15.95

Spring Mix, Fried Chicken, Roasted Red Peppers, Feta, Candied Pecans, Balsamic Vinaigrette, Fried Shoestring Potatoes.

Salmone e Avocado GF | 17.95

Spring Mix, Cucumber, Tomato, Red Onion, Feta, Olives, Balsamic Vinaigrette, and a Lemon Wedge.

Italian Chopped GF | 14.95

Nueske Ham, Pepperoni, Prosciutto, Spinach, Romaine, Fresh Mozzarella, Peppers, Olives, Red Onion, Artichokes, Italian Dressing.

Mista VE, GF, Nuts | 9.95

Spring Mix, Tomatoes, Feta, Candied Pecans, Granny Smith Apples, Balsamic Vinaigrette.

Caesar | 7.95

Romaine, Caesar Dressing, Garlic Croutons, Parmigiano.

Panini

Served with Mixed Greens.
(sub for buondi side \$2)

Fulvia Nuts | 14.95

Chicken Salad with Grapes, Pecans, Almonds Celery, Honey and Mayo. Served with Bacon, Lettuce and Tomato.

Miura VE | 14.95

Grilled Artichokes, Zucchini, Red Peppers, Red Onions, Fresh Mozzarella, Sun-Dried Tomato-Basil Spread, Whole Grain Focaccia Roll.

Stradale | 15.95

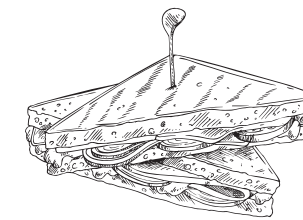
Nueske Ham, Pepperoni, Prosciutto, Provolone, Arugula, Balsamic Glaze, Soft Focaccia Roll.

Testa Rossa | 16.95

Grilled Chicken, Swiss Cheese, Shredded Romaine, Tomatoes, Roasted Garlic Aioli, Ciabatta Bun.

Giulia VE | 14.95

Grilled Portobello Mushroom, American Cheese, Provolone, Garlic Spinach, Tomato, Sourdough.



DRINKS

See board for daily juices and coffee specials.

Sparkling

Veuve Clicquot Ponsardin	20 30 90
Mionetto Prosecco Brut	11 16.50 42
Moscato d'Asti Tintero	8.5 12.50 34
Mionetto Prosecco Rose	11 16.50 42

White

Zenato Pinot Grigio	8.25 12.25 32
Borgo Conventi Sauvignon Blanc	12 18 46
Rocca Delle Macie Moonlight Chardonnay	11 16.50 42
Villa Sparina Gavi	12 18 46

Red

Ricasoli Barone Chianti	8.5 12.75 33
DAOU Cabernet	15 22.50 58
Decoy Merlot	11 16.50 42
Sean Minor Pinot Noir	13 19.50 50

Beer

Coors Light	5
Heineken	6
Miller Lite	5
Peroni	7



D.L.I.D



Do Like Italians Do and start your day with a cappuccino, warm croissant and jam

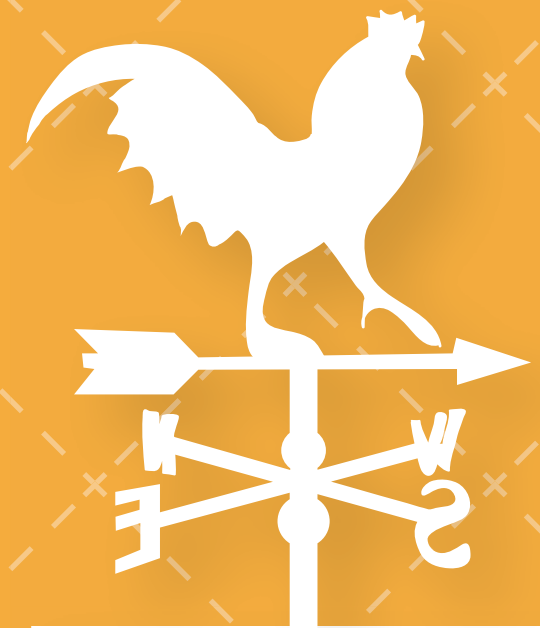
Cappuccino	4.25
Latte	4.75

Plain Croissant VE	3.50
Nutella Croissant VE, Nuts	4.50
Almond Croissant VE, Nuts	5.95

All pastries are homemade

<h3>Lunch Combos</h3> <p>Monday-Friday You pick two for \$14.95</p>	<p>Soup & Salad</p>	<p>Soup or Salad & 1/2 Panino</p>
Salad: Caesar or Mista	Soup: Soup of the day or Minestrone	Panino: Excludes Testa Rossa





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