

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.

Nuvolari | 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, Swiss Chard, 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 Gluten Free Pancakes VE, GF | 12.95

Mixed Berries and Maple Powdered Sugar.

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, Raspberries, 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
	Beef Short Ribs	(Add \$2)
VEGETABLES	Wheat	
	Sourdough	
	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

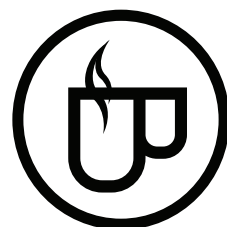
Smoked Salmon, Goat Cheese, Capers, Tomatoes, Red Onion, Avocado.

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.



LUNCH After 11am

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, Sunflower Seeds, Pecans, Almonds 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

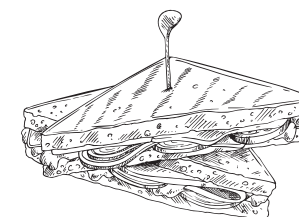
Nueske Ham, Pepperoni, Prosciutto, Provolone, Arugula, Balsamic Glaze, Soft Focaccia Roll.

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.



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, Swiss Chard.

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.



Lunch Combos

Monday-Friday
You pick two for \$14.95

Soup
&
Salad

Soup
or
Salad &
1/2
Panino

Salad: Caesar or Mista Soup: Soup of the day or Minestrone Panino: Excludes Testa Rossa

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

Pinot Grigio Zenato	8.25 12.25 32
Borgo Conventi Sauvignon Blanc	12 18 46
Tiefenbrunner Chardonnay	12 18 46
Rosé Bardolino, Giovanna Tantini	12 18 46

Red

Chianti Ricasoli Barone	8.5 12.75 33
DAOU Cab	15 22.50 58
Enrique Foster Malbec	9 13.50 34
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
Chocolate Croissant	VE, Nuts 4.50
Almond Croissant	VE, Nuts 5.95

All pastries are homemade





breakfast
lunch
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