
UOVA E CARNE

***Americano locale**

3 eggs cooked however you'd like, herbed potatoes, CHOOSE: bacon, sausage links, fried prosciutto CHOOSE: sourdough or ciabatta. \$14.95

Salsiccia e Pane

Zippy italian sausage with roasted roma tomatoes and arugula on top of sourdough bread served with balsamela \$13
– add egg for \$3.00

The Mortey

Grilled ciabatta stuffed with fried eggs, mozzarella, mortadella, and pickled peppers \$13

Avvolgere

italian sausage, scrambled eggs, herbed potatoes, pecorino cheese, arugula, roasted tomatoes \$15

CREPELLE

Crespelle limon

Two italian crepes filled with lemon ricotta spread and blueberries \$16

Crespelle banana

Two italian crepes filled with nutella, bananas, and topped with warm strawberry sauce. \$16

Crespelle del mattino

Two italian crepes filled with crispy prosciutto, Fontina cheese, and arugula, topped with a fried egg \$18

FRESCO

Melone e carne

Fresh melon (whichever kind is freshest) and prosciutto served with honey and citrus \$14

Frutta

Fresh fruit served with rosemary infused honey \$10

Avocado e Pane

Fresh avocado, homemade sourdough bread, balsamela, roasted tomato chutney, poached egg \$13

BENEDETTO

Benedetto classico

Two poached eggs on top of an English muffin smothered in canadian bacon and hollandaise sauce \$16

Benedetto Firenze

Two poached eggs on top of an English muffin with 6 oz. of filet mignon and sautéed arugula. smothered in hollandaise \$22

Benedetto bologna

Two poached eggs on top of an English muffin with mortadella, pickled peppers and arugula smothered in hollandaise \$17

Benedetto Caprese

Two poached eggs on top of an English muffin with fresh tomato, mozzarella, and basil pesto smothered in hollandaise \$16

INSALATA / ANTIPASTI

Zuppa di fagioli bianchi

creamy white bean and sausage soup \$9

Insalata Caesar

Romaine lettuce, homemade caesar dressing, croutons, roasted cherry tomatoes, parmesan cheese \$14
– *Chicken* +6 *Shrimp* +8 *Filet Medallion* +14

Calamari

corn fried calamari, caper berries, pearl peppers, primitivo sauce \$18

*Formaggio

three different italian cheeses, served with nuts, olives, and other things \$22

*Essiccata

Three italian meats, served with fruit, balsamic and other things \$22

Insalata Fattoria

Ever-changing selection of our own and locally sourced vegetables, a sheep's milk cheese, a great tasting oil, and a crunch \$15

– *Chicken* +6 *Shrimp* +8 *Filet Medallion* +14

Insalata Arugula

Arugula, pecorino tartufello cheese, smoked almonds, cucumber, crispy prosciutto, lemon oil dressing \$14

– *Chicken* +6 *Shrimp* +8 *Filet Medallion* +14

*Carpaccio

thinly sliced beef tenderloin, baby arugula, pickled fennel, champagne basil vinaigrette, pecorino romano, caper dijonaise. \$22

*Tutti

Three each of dried italian meats and cheeses, served with lots of other good things \$32

Cozze

Mussels, cherry tomato, shaved fennel, chorizo, garlic, butter, white wine, crostini \$19

PASTA

Pappardelle Bolognese

Homemade pappardelle pasta in a veal, beef, and pork bolognese sauce. \$34

Trofie al pesto

House made Trofie pasta, fresh pesto made today with our own basil, cherry tomatoes 26 + Chicken 6 + shrimp 16

PANINI

Panini Classico

Olive foccacia, prosciutto, salami, coppa, aged provolone, lettuce, tomato, onion, pickled peppers, italian dressing \$16

Panini Pollo

Olive foccacia, braised shredded chicken, pesto sauce, fontina cheese, arugula, balsamic glaze \$16

Panini Verdura

Olive foccacia, grilled zucchini, artichoke, tomato, red onion, and sun-dried tomato pesto. \$16

Panini Caprese

Olive foccacia, tomato, mozzarella, arugula and basil, balsamic glaze \$14

