



Brunch Specialties

SERVED SATURDAYS & SUNDAYS 11A.M. - 3 P.M.

- Primi -

CRAB BRUSCHETTA

char-grilled Italian bread topped with lump crab in a silky cream base, topped with fire-roasted peppers & aged Parmigiano 19

CHICKEN & WAFFLE PIZZA

artisan flatbread topped with bubbly mozzarella and Parmesan, Belgian waffle bites & crispy chicken, finished with a maple syrup drizzle 18

THE BAGEL BOARD

toasted mini bagels, cream cheese, smoked salmon, lox condiments, fresh mozzarella, Italian prosciutto, spicy salami, Black Forest bacon, served with scrambled eggs 22

WHIPPED RICOTTA TRUFFLE HONEY

creamy whipped ricotta drizzled with decadent truffle honey, topped with Black Forest bacon, served with garlic-rubbed crostini 16

AVOCADO TOAST

toasted cherry wheat toast topped with zesty smashed avocado, **choose your style:**

Caprese fresh mozzarella, beefsteak tomatoes & torn basil 20

Lox Norwegian smoked salmon, briny capers, tomatoes & chopped red onion 24

BLT crispy Black Forest bacon, peppery arugula & sliced beefsteak tomato 22

- Secondi -

EGGS IN PURGATORY

3 eggs poached in a spicy marinara, served over creamy Parmesan-polenta with blistered shishito peppers & Black Forest bacon 19

STEAK & EGGS

grilled 10 oz. N.Y. strip paired with 2 eggs any style, crispy shoestring potatoes and rich hollandaise sauce 32

OMELETTES

served with crispy home fries

SHRIMP & CRAB

3 egg omelette, asparagus tips, oven-roasted tomatoes, Gulf shrimp, lump crab meat, mozzarella cheese, cream of crab drizzle 29

THE VESUVIUS

3 egg omelette, crispy pancetta, zucchini, red roasted peppers, mozzarella, red roasted pepper ragu drizzle 22

THE PICCANTE

spicy chorizo sausage, caramelized onions, roasted tomatoes with melted provolone, topped with fresh smashed avocado 24

CHICKEN PARM WAFFLE

crispy breaded chicken, San Marzano tomato sauce & melted mozzarella over a fluffy Belgian waffle with an organic maple drizzle 24

CREPPELLE FIORENTINE

savory crepes stuffed with grilled chicken, spinach & a three-cheese blend, topped with béchamel sauce & roasted red pepper ragu 24

BENEDICTS

served on toasted ciabatta with poached eggs, velvety hollandaise & crispy home fries, choose your style:

MIGNON BENEDICT

two tender petite filet mignons 29

CRAB CAKE BENEDICT

two pan-seared petite crab cakes 29

SMOKED SALMON BENEDICT

delicate Norwegian smoked salmon 26

- Dolce -

TIRAMISU TOAST

brioche French toast, espresso custard, airy sabayon cream, cocoa dusting, fresh strawberries & organic maple syrup drizzle 18

CANNOLI TOAST

brioche French toast with sweet cannoli cream, chocolate chips, candied orange, a toasted pistachio crumble & organic maple syrup drizzle 18

WAFFLE SUNDAE

golden Belgian waffle topped with vanilla bean gelato, whipped cream, maraschino cherry and organic maple syrup drizzle 18

CREPE NUTELLA

large delicate crepe with Nutella and fresh banana, finished with strawberries 17

CREPE SABAYON

large crepe with chilled sabayon cream and macerated strawberries 17

- Sides -

BLACK FOREST BACON 7

HOME FRIES 5

CHORIZO SAUSAGE 7

FRESH FRUIT 5

AVOCADO SMASH 7

TOASTED MINI BAGELS 4

18% Gratuity added to parties of 6 or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Brunch Bevute



Endless Mimosas 26*

bottomless Prosecco bubbles paired with your choice of:
freshly squeezed orange, tart grapefruit or floral hibiscus

* 2-hour limit

APEROL SPRITZ

the iconic Italian aperitivo — Aperol & Prosecco
kissed with a splash of fresh orange juice & club soda 14

BELLINI

a Venetian classic — bubbly prosecco meets a lush fruit purée,
choose from: tropical mango, exotic passionfruit or delicate peach 12

MARIA FURIOSA

the Italian answer to a bloody Mary — Wheatley vodka &
a luscious, spiced tomato juice crowned with fresh mozzarella,
cherry tomatoes, olives, and fragrant basil 13

SANGRIA ROSSA

red wine and brandy lifted by elderflower liqueur & a
medley of fresh citrus, garnished with fresh fruit 14

CAFFÈ MEZZANOTTE

Van Gogh Espresso Vodka, Kahlúa, Bailey's, fresh espresso,
shaved dark chocolate dusting 16

ISCHIA VELVET

Grind Espresso Rum, Bailey's Irish cream, fresh espresso,
rich chocolate liqueur, splash of real banana purée 16

... More Cocktails -

VESUVIUS SPRITZ

10x distilled Wheatley vodka, limoncello, Prosecco,
lemon squeeze, slapped mint sprig & fresh lemon garnish 14

THE SOMMA SMASH

Malfy Limone gin, housemade hibiscus nectar, aromatic muddled basil,
fresh lemon, fresh basil & candied hibiscus flower garnish 14

POMPEIAN POMEGRANATE

Empress 1908 Indigo Gin, Pama liqueur, pomegranate juice,
vegan botanical foam, edible flower garnish 14

MAGMA-RITA

jalapeño-infused Corazon tequila blanco, Salerno blood orange liqueur,
fresh lime, organic agave, lava salt rim, Fresno chili garnish

SORRENTO SUNRISE

vibrant Aperol, Solerno Blood Orange Liqueur, fresh lemon &
tropical pineapple juice, pineapple garnish 14

CARINA'S FIG

Figenza Mediterranean fig vodka, lush peach purée,
balanced with fresh lemon and a sparkling Prosecco finish 14

THE DIRTY NEAPOLITAN

10x distilled Wheatley vodka, olive brine, Gorgonzola olives 13

AMARETTO DEL VESUVIO

Disaronno Originale, fresh vibrant citrus juice, aromatic bitters, crowned
with a silky, vegan botanical foam 15

GODFATHER

Traveller Whiskey, Disaronno Amaretto, rich Italian maraschino cherry,
blood orange peel twist 17

THE RESERVE OLD FASHIONED

smoked Woodford Reserve bourbon, Solerno blood orange liqueur,
aromatic bitters, rich Italian maraschino cherry, blood orange twist 25

- Mocktails -

MIRTILLO FIZZ

fresh mint & lime muddled together, crowned with plump blueberries,
topped with a spicy kick of ginger beer 10

ZERO-PROOF SPRITZ

choice of Limoncello or Aperol 11

-Vino -

BUBBLES & ROSÉ

	glass	bottle
Gambino Cuvée Prosecco , Glera, Veneto	10	44
Il Furetto Brachetto D'acqui, Piemonte	11	48
Sussumaniello Rosé , Puglia	14	60
La Gatta Moscato d'Asti , Piemonte	11	48

WHITE

Benvolio Pinot Grigio , Friuli	10	44
Casa D'Ambra Ischia Bianco Biancolella Blend , Ischia	15	64
Archetype Sauvignon Blanc , Marlborough, NZ	11	48
Lava Falanghina, Falanghina , Campania	12	53
Croix D'Or, Chardonnay , Vin de Pays, France	11	48
Tra Donne Sole Sauvignon Blanc , Piemonte	12	52
Fosche Chardonnay , Piemonte	13	56
A To Z Riesling , Columbia Valley, Oregon	14	60
Casa D'Ambra Le Ninfe, Falanghina Blend , Ischia	15	64
Cavallo Di Battaglia, Pecorino , Abruzzo	13	55
Villa Matilde, Greco Di Tufo , Campania	15	64

RED

Vento di Mare, Pinot Noir , Sicilia	12	44
921 Collevento, Merlot , Friuli-Venezia Giulia	10	44
Chianti Rigoletto, Sangiovese , Toscana	10	44
Siduri, Pinot Noir , Willamette Valley, Oregon	15	44
Trivento Reserve Malbec , Mendoza, Argentina	10	42
Lacryma Christi Rosso Muscari, Red Blend , Campania	16	68
Masciarelli Montepulciano D'Abruzzo , Abruzzo	11	48
Poderi di Toscana "L'Oste", Sangiovese , Toscana	11	46
Rispetto Cabernet Sauvignon , Puglia	12	48
Silk & Spice, Red Blend , Portugal	11	48
Unknown Author, Cabernet Sauvignon , California	10	42
Broccardo Barbera d'Alba , Piemonte	13	56

- Caffé -

ESPRESSO a single, concentrated shot of dark-roasted perfection 5

CAPPUCCINO equal parts espresso, steamed milk, and velvety foam 6

AFFOGATO a scoop of vanilla gelato "drowned" in a hot shot of espresso 7