



# 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, Salerno 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, Salerno 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 <b>Prosecco</b> , Glera, Veneto	10	44
Il Furetto <b>Brachetto</b> D'acqui, Piemonte	11	48
Sussumaniello <b>Rosé</b> , Puglia	14	60
La Gatta <b>Moscato d'Asti</b> , Piemonte	11	48

### WHITE

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

### RED

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