

HOUSE COCKTAILS \$9

Mimosa – Prosecco, Blood Orange
Bee's Knees – Barr Hill Gin, Caledonia Honey, Lemon, Lavender
Venetian Spritz – Aperol, Prosecco, Lemon, Bitters
Espresso Martini – Vodka, Kahlua, Frangelico, Espresso, Vanilla Whip
Bloody Medici – Grappa, House Pickles
Bloody Mary – Vodka, House Pickles

HOT DRINKS

Coffee \$3
Cappuccino/Latte \$5
French Press (4 Cups) \$8
Tea \$3.50

ANTIPASTI

Saffron & Cheese Arancini with Sweet and Spicy Tomato Jam \$10
Handmade Meatballs with Molten Fontina & Savory Tomato Sauce \$12
Pork al Finochietto - Triple Fried Pork, Local Squash Puree, Candied Fennel, Sage Reduction \$12
*Whipped Gorgonzola, Candied Grapes, Olive & Walnut Crumb, Toast \$11
*House Selection of Cheese & Meat \$24

INSALATA

House Greens, Cucumber, Radish, Onion, Tomato, XVO, Lemon, Balsamic \$10
Arugula, Lemon, XVO, Pecorino \$9

PASTA

Duck Buccatini – Duck Confit, Buccatini, Melted Leeks, Fontina Cream, Herb Reduction \$14/\$24
Capellini Carbonara - Capellini, Egg, Pancetta, Local Vegetable (changes daily), Pecorino \$10/\$18
Linguine with Traditional White Wine, Parsley, Garlic and Whole Clams \$12/\$20
Rigatoni with Sautéed Kale, tossed with Rich Bolognese Sauce \$12/\$22

'BRUNCH'

The 1652 Cinnamon Roll \$6
Frutta – Seasonal Fruit with Amaretto and Balsamic \$4
Cestino di Pane Dolce by Torte di Bambina – Basket of Sweet Breads and Pastries (Serves 4) \$5
Frittata – Daily selection of Eggs, Potato, Vegetable, Meats and Cheese, baked in a Flakey Pie Crust \$10
Spinach Pie – Almonds, Spinach, Kale, and Pine Nuts, baked in a Flakey, Sweet Pie Crust \$9
Pitzel Waffel – Traditional Pitzel Flavors, Thick House Waffle, Hazelnut Gelato, Saba \$10
*"First Date" – Egg Battered Toast, Prosciutto, Balsamico Tradizionale, Sweet Cinnamon Ricotta \$10
Hash – Potatoes, Beets, Onions, Herbs, Chopped Meats, and Fried Egg served with Caladonia Raw Honey Corn Bread \$9
"Fried Bologna" – Thick Griddled Mortadella, Fontina Cream, Local Arugula on Olive Oil focaccia \$11 Add Egg \$2
*Campagna – 2 Eggs, Pork and Bacon Pate, XVO Focaccia, Arugula, Pickles and Mustard \$12
Adds \$4
House Sausage / Just Hash / 2 Eggs / Bacon

PIZZA

Margherita \$12
Add Meat \$4
Chicken, Pepperoni, Sausage (Hot or Sweet), Anchovy Bianco, Meatball
Add Vegetable \$3
Onion, Mushrooms, Pepper, Garlic

SANDWICHES

*Il Ultimo – Our Burger with Robiola, Prosciutto Cotto, Basil, Arugula \$16
Italian – Prosciutto, Capicola, Salami, Sharp Provolone, Tapenade, Arugula, Lemon Oil, Focaccia \$14
Porchetta – Slow Roasted Pork, Garlic Rapine, Balsamic Jam, Provolone, Baguette \$14

DOLCE

Chocolate Tart – Dark Chocolate Ganache, Candied Almonds, Salted Caramel \$9
Rich Espresso Chocolate Crema, Brandy Cake, Sweet Whipped Mascarpone \$8
Gelato – Please Ask Your Server for Today's Flavors \$6

Mandatory gratuity of 18% will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BRUNCH