



Starters

Calamari Calamari fritti, spicy aioli 17

Poached Pear Whipped ricotta, Prosciutto di Parma, crostini, browned butter, sage 22

Salad

Caesar Kale and little gem, pickled red onions, croutons, Grana Padano, bottarga 16

Add grilled chicken +4, steak +18 or grilled shrimp +6

Entrées

Pork Chop Milanese Lemon beurre blanc, arugula, Parmigiano Reggiano 32

Stuffed Peppers Spicy San Marzano sauce, arborio rice, ricotta 19

French Toast Brioche, whipped mascarpone, fresh berries, mint 19

Breakfast Bruschetta Avocado, heirloom tomato, burrata, prosciutto di parma fried egg, fresh basil 22

Uova del Diavolo Baked eggs, spicy tomato sauce, N'Duja, pancetta, burrata, Padano cheese, toasted artisan bread 30

New Carbonara Pancetta, Pecorino Toscano, bucatini pasta, fried prosciutto, sunny side up egg 32

Salmon Gravlax Beet-cured salmon, shaved cucumber, dill crème fraîche, bagel 20

Lobster Benedict English muffin, sautéed spinach, hollandaise, poached eggs 35

Steak and Eggs 8oz. New York strip, duck confit potatoes, chimichurri 42

La Quiche^v Artichoke, sun-dried tomatoes, feta, spinach, mushrooms, zucchini, arugula salad 16

Margherita Omelette San Marzano sauce, mozzarella, sun-dried tomatoes, salsa verde, arugula 28

Add grilled chicken +4, pancetta +8, prosciutto +14 or grilled shrimp +6

Executive Chef: Lorenzo Reyes

20% Gratuity Added for Parties of 7 or More · ^vVegetarian · ^vVegan

*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.



Brunch Cocktails

Summer Wind

Casamigos Blanco, Watermelon, Lime, Simple Syrup, Cilantro, Saline

14

April in Paris

Roku Gin, Giffard Peche, Lemon, Simple Syrup, Thyme, Blackberries

14

That's Life

Grey Goose, Rothman & Winter Orchard Apricot, Aperol, Orange, Lemon, Simple Syrup, Soda

14

There, Wherever Hugo

St. Elder Elderflower, Lemon, Cucumber, Mint Syrup, Prosecco

14

Nice 'N Easy

Makers 47, Rivulet, Giffard Banane, Aztec Chocolate Bitters, Maple Wood Smoked

17

Don't Cry, Joe

Patron XO Cafe, Ketel, Tempus Fugit Creme de Cacao, Cardomom Bitters, Espresso

17

Three For My Baby

Pear Nectar & Elderberry

Prosecco, HELLO Pear Nectar, St. Elder Elderflower, Simple Syrup, Heavy Cream

Orange Creamsicle

Prosecco, Orange Juice, Simple Syrup, Bitterman Orange Citrate Bitters, Heavy Cream

Strawberry Rhubarb

Prosecco, Strawberry & Rhubarb Jam Syrup, Simple Syrup, Heavy Cream

24