



BRUNCH MENU



Saturday & Sunday noon – 4pm

BREAKFAST

SWEET CREPELLA (ITALIAN CREPE) 12.
Nutella and banana

PANCAKES 10.
2 pancakes topped with powdered sugar, whip cream, and fresh berries. Served with syrup & butter

AMARETTO FRENCH TOAST 14.
Sour dough dipped in Amaretto and vanilla. Topped with fresh berries

WAFFLES 10.
Topped with powdered sugar, whip cream, and fresh berries. Served with syrup & butter

LOX 18.
Toasted bagel with cream cheese topped with salmon, lettuce, and tomato

SCRAMBLED EGGS & PROSCIUTTO 16.
Ricotta, sliced tomatoes, and parmigiana cheese

FRIED EGGS 10.
2 eggs served with a side of roasted potatoes and bacon or sausage

EGGS BENEDICT 15.
Poached eggs, Italian ham, and hollandaise sauce on an English muffin

FRESH OMELETE STATION 13.
CHOOSE THREE:
Mozzarella | Onions | Peppers
Mushrooms | Tomatoes | Ham

BREAKFAST PIZZAS

NUTELLA PIZZA 14.
Nutella and powdered sugar sweet pizza

BREAKFAST PIZZA 18.
Eggs, bacon, potatoes and bruschetta

SIDES

6.
Roasted Herb Potatoes
Bacon
Italian Sausage

APPERTIVO

FRIED BABY ARTICHOKEs 14.
Roman style seasoned & fried artichokes. Topped with a lemon sage sauce

MINI CALZONI 13.
3 mini fried calzones filled with mozzarella, ricotta, and marinara sauce

KETO MINI CALZONI 16.
3 mini fried calzones with Low Card KETO dough filled with mozzarella, ricotta, and

TARTUFO (TRUFFLE) FRIES 9.
Fries topped with Truffle Oil, Parmesan Cheese, salt, pepper & parsley

BURATTA AL TARTUFO 20.
Truffle, Fresh mozzarella with a rich, creamy soft cheese center. Served with tomatoes and a touch of olive oil

BURRATA 18.
Fresh mozzarella with a rich, creamy soft cheese center. Served with tomatoes and a touch of olive oil

CARPACCIO DI CARNE 18.
Thin sliced raw beef tenderloin, topped with olive oil, shaved parmesan cheese served with arugula and cherry tomatoes

CALAMARI FRITTI 18.
Tender calamari, lightly breaded and fried

POLPETTE (Italian meatballs) 15.
Blend of beef and pork simmered in tomato sauce. Served with ricotta cheese

ARANCINI DI SICILIA 14.
Lightly fried Risotto (rice) ball filled with herbs, peas, pork and beef Bolognese mix and mozzarella. Served with marinara sauce

POLIPO (OCTOPUS) ALLA GRIGLIA 20.
Tender octopus grilled with olive oil, lemon, and parsley

PANINI

VEGETARIAN PANINI (V) 15.
Eggplant, zucchini, roasted peppers, and melted provolone. Served with caponata and mixed greens

PROSCIUTTO MOZZARELLA 17.
Prosciutto Di Parma with handmade mozzarella, olive oil. Served with caponata and mixed greens

CAPRESE PANINI (V) 16.
Tomato, fresh mozzarella, pesto, extra virgin olive oil, and balsamic. Served with caponata and mixed greens

CHICKEN PESTO PANINI 16.
Chicken breast, fresh basil pesto, provolone, arugula, and tomato. Served with caponata and mixed greens

MEAT & CHEESE BOARD

CHOOSE 1 (9).

CURED MEATS

PROSCIUTTO DI PARMA
CALABRIAN ANDUJA

CHOOSE 3 (22).

BRESAOLA
SOPPRESSATA

CHOOSE 5 (32).

CHEESES

ASIAGO
PARMIGIANO
PROVOLONE
PERCORINO

SALADS

CAESAR (V) 12.
Tossed romaine lettuce with parmigiana cheese, herb croutons, and our homemade Caesar dressing

CAPRESE SALAD 18.
Fresh mozzarella, sliced tomatoes, basil, glazed balsamic, and olive oil



PIZZAS



REGINA MARGHERITA (V) 18.

Fresh cut whole mozzarella, tomato sauce, and fresh basil

MARGHERITA AMERICANO (V) 16.

Mozzarella, tomato sauce, and fresh basil

DIAVOLA 22.

Spicy soppressata, mozzarella, and tomato sauce

VEGETARIAN (V) 19.

Grilled eggplant, mushrooms, grilled zucchini, roasted peppers, mozzarella, and tomato sauce

CAPRICCIOSA 24.

Tomato sauce, fresh Mozzarella, ham, olives, artichoke & mushroom

POLLO MARSALA PIZZA 24.

Marsala sauce, mushroom, chicken, mozzarella topped with balsamic glaze

PIEMONTESE 28.

Mozzarella, porcini mushroom, gorgonzola, topped with truffle oil

WHITE PIZZA 22.

Mozzarella, arugula, tomatoes, and truffle burrata

ABBONDANTE 20.

Italian sausages, roasted pepper, mozzarella, tomato sauce, and basil

PROSCIUTTO CRUDO 22.

Prosciutto di parma, mozzarella, arugula, tomato sauce, and shaved parmigiana

KETO AMERICANO (V) 21.

Low Carb KETO pizza dough, Mozzarella, tomato sauce, and fresh basil.
(10 NET CARBS)

LUNCH ENTREES

POLLO PICCATA 24.

Sautéed chicken topped with a lemon garlic butter sauce and capers served with vegetables.

POLLO MARSALA 25.

Chicken breast cooked in marsala wine sauce with mixed mushrooms served with vegetable medley and potatoes

SKIRT STEAK 38.

Grilled Skirt steak with a side of truffle fries

KETO BURGER (V) 14.

Quarter pound chargrilled all-natural burger topped with lettuce, tomato, and pickles on a delicious KETO bun served with mix greens
6 net carbs

ALMOND CRUSTED SALMON 30.

Pan Seared in a Grand Marnier sauce topped with baked almonds

TUSCANO PENNE SALMONE 24.

Penne pasta with butter, mozzarella, cherry tomatoes, and cuts of salmon

SEAFOOD SKEWER 27.

2 Grilled skewers with Calamari, Shrimp, served with a mixed green salad

GRILLED SKEWERS 30.

Tenderloin, Chicken, Italian sausage, onions & peppers, with a side of roasted potatoes

PASTA

PASTA 20.

Choice of: Spaghetti | Penne | Rigatoni
Gluten Free Penne 21.

SAUCE

Tomato | Pesto | Vodka | Alfredo
Pomodoro | Gorgonzola

ADD TO ANY PASTA:

CHICKEN 8. SHRIMP 10. SALMON 12.

BRUNCH DESSERTS (10)

TIRAMISU

Layers of lady finger biscuits dipped in espresso, zabaglione, and mascarpone cream
(Made fresh daily)

TORTINO DI RICOTTA

Layered Sponge Cake with sheep milk ricotta, covered with chopped Pistachios

CANNOLI

3 mini cannoli filled with imported Italian ricotta cream

TORTINO DELIZIA

Almond crusted with a lemon cream filling

ITALIAN CREAM PUFFS

Italian cream puff pastry submerged in whipped dark chocolate. Topped with whipped cream

SPECIALITY COCKTAILS

LIMONCELLO MARTINI 12.

Malfy Gin, Cointreau, lemon juice, and agave nectar

ESPRESSO MARTINI 12.

Van Gogh double espresso vodka, Kahlua, and Baileys

APEROL SPRITZ 10.

Aperol, Gambino prosecco, and splash of soda water

SKINNY 75 12.

Aviation Gin, sparkling rosé, agave nectar, and lemon juice. Garnished with a cherry

DRINK SPECIALS

BOTTOMLESS MIMOSAS 14.

Gambino Prosecco and Orange Juice

ALL DAY APEROL SPRITZERS 16.

Gambino Prosecco and Aperol. Topped with club soda

ENDLESS BLOODY MARY'S 15.

Svedka vodka, Bloody Mary mix

YOU MUST PURCHASE AN ENTRÉE TO RECEIVE THE DRINK SPECIAL

BOTTLED BEERS

BUDLIGHT

MICHELOB ULTRA

CORONA LITE

BUDWEISER

AMSTEL LITE

CORONA EXTRA

PERONI

HEINEKEN

DRAFTS BEERS

BUDLIGHT

LAGUNITAS IPA

STELLA ARTOIS

SHOCKTOP