

Brunch

BELGIAN WAFFLES Belgian waffles served with strawberries, Chantilly cream & maple syrup	\$18	FARMERS MARKET BREAKFAST* Poached eggs, potatoes, peppers, haricot verts, fennel, carrots, squash & Tuscan kale	\$22	EGGS ANY STYLE* Two eggs, smoked bacon, pork sausage, marble potatoes & toast	\$18
EGGS BENEDICT* Poached eggs, Canadian bacon, sautéed spinach, espelette pepper & hollandaise sauce on a toasted English muffin	\$22	SMOKED SALMON BENEDICT* Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	\$32	LOBSTER HASH* Lobster, two poached eggs, tender greens, lobster beurre monté served on a leek & scallion potato galette	\$35
FRENCH TOAST Caramelized pain de mie, raspberry pear compote, buttered almonds & maple syrup	\$20	LE PANCAKE Soufflé style served with fresh strawberries, Chantilly cream & strawberry sauce	\$26	SPINACH & GOAT CHEESE OMELETTE Baby spinach, cipollini onions, Laura Chenel goat cheese & baby bell peppers	\$20
STEAK & EGGS* Grilled 15oz bone in rib eye with two eggs, roasted potatoes & grilled tomatoes	\$60	AVOCADO TOAST Avocado, poached egg & Fresno chilies on sourdough toast	\$16	CARBONARA* Bucatini, English peas, pancetta, béchamel, Pecorino Romano & a poached egg	\$32

à La Carte

PORTOBELLO FRIES Fried portobello mushrooms & aioli	\$18	SAUSAGE Mild Italian pork sausage	\$12	BREAKFAST POTATOES Marble potatoes, baby bell peppers & rosemary	\$12
AÇAÍ Açaí, fresh seasonal berries, chia seeds, coconut, flaxseed & granola	\$16	BRUSSELS SPROUTS & WALNUTS Crispy Brussels sprouts with gorgonzola cheese & toasted candied walnuts	\$16	CALAMARI FRITTI Crispy lightly battered squid served with fresh lemon & Arrabiata sauce	\$18
GREEK YOGURT Greek yogurt, fresh seasonal berries, toasted candied walnuts & artisanal honey	\$12	MEATBALLS MARINARA Roasted meatballs, marinara sauce, Pecorino Romano & fresh Italian parsley	\$18	SMOKED SALMON Smoked salmon, cream cheese, tomatoes, cucumbers, cornichons & a toasted bagel	\$18
BEIGNETS Four beignets served with raspberry compote	\$14	BACON Four slices of Applewood smoked bacon	\$12	FRENCH FRIES French fries served with ketchup	\$14

Salads

CAESAR Romaine hearts, Parmigiano Reggiano, garlic parmesan croutons & Caesar dressing	\$22
ARUGULA Arugula, Parmigiano Reggiano, fennel, Treviso, crispy shallots & lemon vinaigrette	\$22
ITALIAN Mixed greens, gigante beans, pepperoncini, soppressata, provolone, onions, pepperoni, olives & red wine vinaigrette	\$24
MODENA Butter lettuce, candied walnuts, goat cheese, shallots, Italian parsley & balsamic vinaigrette	\$24
MACHE Mache, frisée, roasted chicken, avocado, celery, julienned snap peas & lemon vinaigrette	\$24
COBB Iceberg & Bibb lettuce, organic grilled chicken breast, bacon, gorgonzola, eggs, avocado, tomatoes & red wine vinaigrette	\$25
LOUIE Baby gem lettuce, wild caught blue crab, bell peppers, avocado, tomatoes, hard boiled egg onions & Louie dressing	\$25

Sandwiches

CALZONE CAPRESE Burrata, basil pesto, heirloom tomatoes, arugula, balsamic glaze & extra virgin olive oil	\$16
EGG SANDWICH* Fried egg, smoked bacon, hash brown, basil aioli & chipotle mayo on a brioche bun	\$18
CROQUE MADAME* Jambon de Paris, Gruyère, Dijon & béchamel with a fried sunny side up egg on sliced pain de mie	\$18
CLUB SANDWICH Jambon de Paris, turkey, bacon, Gruyère, egg, avocado, tomatoes, watercress, Dijon & basil aioli	\$24
HAMBURGER* Grass fed beef, Bibb lettuce, tomatoes, grilled sweet onions & aioli served with french fries	\$25

TARTUFO PIZZA*

Mozzarella, fontina, truffle pecorino, crème fraîche, black truffle mushroom pâté, soft cooked egg & shaved Umbrian black truffles

\$48

Pizza

MARGHERITA Mozzarella, Pecorino Romano, tomato sauce, fresh basil & oregano	\$28
VODKA Mozzarella, vodka sauce, San Marzano tomato sauce, basil pesto, garlic & fresh basil	\$30
NAPOLI Mozzarella, Grana Padano, tomato sauce, red onions, oregano, hen of the woods mushrooms, olives & extra virgin olive oil	\$32
SAUSAGE Mozzarella, Pecorino Romano, fennel sausage, San Marzano tomato sauce & Oregano Siciliano	\$34
PEPPERONI Mozzarella, Pecorino Romano, Pepperoni, San Marzano tomato sauce & Oregano Siciliano	\$35
CALABRESE Mozzarella, Calabrese salami, fennel confit, pickled Fresno chiles, Pecorino Romano, artisanal honey & extra virgin olive oil	\$35
BURRATA Mozzarella, burrata, Prosciutto di Parma, Pecorino Romano, sautéed rapini, minced garlic & extra virgin olive oil	\$36

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

A 5% SURCHARGE IS ADDED TO ALL RESTAURANT GUEST CHECKS
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

Beverages

COFFEE AND ESPRESSO

COFFEE	\$5
AMERICANO	\$6
CAFE LATTE	\$7
CAPPUCCINO	\$7
MACCHIATO	\$7

SPECIALTY DRINKS

NITRO DRAFT COLD BREW	\$7
NITRO MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
SEASONAL DRAFT LATTE	\$8
ESPRESSO TONIC	\$6

SPECIALTY TEA

CHAI TEA LATTE	\$7
MATCHA LATTE	\$7
EARL GREY LATTE	\$7
ASSORTED TEAS	\$6

JUICE

ORANGE	\$9
GRAPEFRUIT	\$9
GREEN	\$9
CRANBERRY	\$9

Cocktails

\$18

MIMOSA

Prosecco & freshly squeezed orange juice

WEHO SPRITZ

Don Fulano Blanco, Select Apertivo, Fever Tree Grapefruit, lime, agave & Luna Rose float

SANGRIA

Agonaut Brandy, Peach Combier, Cabernet & lemon

BLACK & BLUE

SelvaRey Rum, lime, blackberries & blueberries

\$20

BELLINI

Prosecco & white peach puree

BLOODY MARY

Hangar 1 vodka, tomato juice, spices & lemon

ESPRESSO MARTINI

Ketel One vodka, Mr. Black Coffee liqueur & espresso

PEAR MARTINI

Grey Goose Pear Vodka, St. Germain, Canton ginger liqueur, pear & lemon

BOTTLED BEVERAGE

DIET COKE 8oz	\$6
MEXICAN COKE 355ML	\$7
MEXICAN SPRITE 355ML	\$7
FEVER TREE 6.8oz	\$6
FIJI WATER 1L	\$10
SAN PELLEGRINO 750ML	\$10

ITALIAN SODA

VANILLA	\$10
PEACH	\$10
CHERRY	\$10
STRAWBERRY	\$10
MANGO	\$10
RASPBERRY	\$10

FOUNTAIN SODA

COCA COLA	\$5
DIET COKE	\$5
SPRITE	\$5
GINGER ALE	\$5
ROOT BEER	\$5

DRAFT BEER

PERONI	\$10
ANGEL CITY IPA	\$10
ALLAGASH WHITE ALE	\$11

TEA / LEMONADE

ICED TEA	\$6
ARNOLD PALMER	\$7
LEMONADE	\$6

BOTTLED BEER

STELLA ARTOIS	\$10
HOEGAARDEN WITBIER	\$10
PILSNER URQUELL	\$10
BECKS NON ALCOHOLIC	\$10
DESCHUTES FRESH SQUEEZED IPA	\$10
CHIMAY BLEUE	\$11

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