

BRUNCH

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Fried Chicken & Waffles 16

Italian spices, chili aioli, house-made waffles, maple syrup

Smoked Salmon Frittata ^{GF} 16

Caper, pickled red onion, kale

Vegetable Frittata ^{GF} 14

Cipollini onion, artichoke, tomato, spinach, eggplant, goat cheese

Open-Faced Breakfast Sandwich 10

Egg, bacon, tomato, lettuce, focaccia, caper aioli

Merguez Sausage Ragout 18

2 eggs, caramelized onion, spicy pomodoro sauce, focaccia

Breakfast Risotto ^{GF} 16

Italian sausage, poached egg, spinach, parmigiano reggiano, saffron

Panettone French Toast ^V 12

Ricotta lemon whipped cream, berries

Avocado Toast ^V 8

Focaccia, bruschetta, goat cheese, balsamic

Yogurt ^V 8

House-made granola, seasonal fruit

Eggs Benedict 14

Prosciutto, focaccia, hollandaise

Mediterranean Benedict 16

Crab, avocado, focaccia, hollandaise

Brunch Salad ^{GF} 14

Iceberg lettuce, pancetta, caper, egg, radicchio, gorgonzola thyme dressing



MAIN

Burger 18

Beef, truffle aioli, butter lettuce, tomato, pancetta, egg, caramelized onion

Eggplant Sandwich ^V 16

Fried eggplant, spinach, artichoke, tomato, caramelized onion, caper aioli, gorgonzola

Sandwiches served with caesar salad, soup or fries

PASTA

Fettuccine 15/24

Prawn, scallop, white wine, tomato sauce

For Nonno 13/20

Lots of spice, garlic, chicken, Italian parsley, tomato, black bean, olive oil, spaghetti

Gnocchi ^V 13/20

Eggplant, broccolini, tomato, chickpea, cipollini onion, artichoke, roasted lemon

Gluten-free pasta available

PIZZA

Mushroom 18

Wild mushroom, cauliflower purée, fontina, fried sage, truffle oil

Modern Italian 18

Roast game hen, capicola, braised garlic alfredo, sweet onion, smoked caciocavallo, arugula pine nut pesto

SHARE

Antipasto Platter 16

Italian cured meats & cheeses, bruschetta, pickled beets, crostini, fig jam, charred jalapeño artichoke salad, house marinated olives

SIDE

Waffles ^V 4

Mixed Berry Jam 2
Cherry Compote 3

Two Eggs ^{GF} 5

Your way

Fresh Fruit ^{GF V} 6

Seasonal

Bacon ^{GF} 4

Double-smoked

Merguez Sausage ^{GF} 3 each

Spicy lamb

Hash Browns ^{GF V} 4

Crisp, seasoned

Toast ^V 4

Mixed berry jam

Brussel Sprouts ^{GF} 8

Seasoned, deep-fried, pancetta

DRINK

Locally Roasted Coffee 3

Americano / Latte / Cappuccino 4

Hot Chocolate 3

Fresh Squeezed Orange / Grapefruit Juice 6

Apple / Cranberry Juice 4

MIMOSA

Traditional 9

Prosecco, fresh squeezed orange juice

The Vincent Vega 9

Prosecco, fresh squeezed grapefruit

The Sicilian Kiss 9

Prosecco, raspberry basil purée

Vegetarian items are marked with a V. Gluten-free items are marked with a GF.

Parties of 8 or more are subject to an 18% gratuity.