

## BRUNCH

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#### **Fried Chicken & Waffles 18**

Italian spices, house-made waffles, maple syrup

#### **Panettone French Toast <sup>V</sup> 12**

ricotta lemon whipped cream, berries

#### **Vegetable Frittata <sup>GF</sup> 14**

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

#### **Smoked Salmon Frittata <sup>GF</sup> 16**

caper, pickled red onion, kale

#### **Piva Poutine 13**

hash browns, For Nonno sauce, mozzarella

\*Add two poached eggs: 5

#### **Breakfast Risotto <sup>GF</sup> 16**

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

#### **Avocado Toast <sup>V</sup> 10**

focaccia, bruschetta, goat cheese, balsamic

#### **Yogurt <sup>V</sup> 10**

house-made granola, seasonal fruit

### EGGS BENEDICT

#### **Traditional 14**

prosciutto, house-made focaccia, hollandaise

#### **West Coast 16**

smoked salmon, caper, pickled red onion, house-made focaccia, hollandaise

#### **Mediterranean 16**

crab, avocado, house-made focaccia, hollandaise

#### **Beverly Hills 14**

tomato, avocado, house-made focaccia, hollandaise



### MAIN

#### **Burger 18**

beef, truffle aioli, butter lettuce, tomato, pancetta, egg, mozzarella, caramelized onion

#### **Eggplant Sandwich <sup>V</sup> 16**

fried eggplant, spinach, artichoke, tomato, caramelized onion, caper aioli, gorgonzola, house-made focaccia

*Sandwiches served with caesar salad, soup or fries*

### PASTA

#### **Fettuccine 16/25**

prawn, scallop, white wine, tomato sauce

#### **For Nonno 13/20**

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

#### **Gnocchi <sup>V</sup> 13/20**

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

*Gluten-free pasta available*

### PIZZA

#### **Margherita <sup>V</sup> 15**

mozzarella, basil, tomato, parmigiano-reggiano

#### **Mushroom 18**

cauliflower purée, fontina, fried sage, truffle oil

#### **Modern Italian 20**

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

### SHARE

#### **Antipasto Platter 18**

Italian cured meat & cheese, bruschetta, pickled beet, crostini, fig jam, charred jalapeño artichoke salad, house marinated olive

#### **Polenta Fries 10**

spicy pomodoro sauce

### SIDE

#### **Waffles <sup>V</sup> 4**

mixed berry jam 2  
cherry compote 3

#### **Two Eggs <sup>GF</sup> 5**

your way

#### **Fresh Fruit <sup>GF V</sup> 6**

seasonal

#### **Bacon <sup>GF</sup> 4**

double-smoked

#### **Italian Sausage 5 each**

#### **Hash Browns <sup>GF V</sup> 4**

crisp, seasoned

#### **Toast <sup>V</sup> 4**

mixed berry jam

### DRINK

#### **Locally Roasted Coffee/Americano 4**

#### **Latte / Cappuccino 5**

#### **Hot Chocolate 3**

#### **Fresh Squeezed Orange / Grapefruit Juice 6**

#### **Apple / Cranberry Juice 4**

### MIMOSA

#### **Traditional 12**

prosecco, fresh squeezed orange juice

#### **The Vincent Vega 12**

prosecco, fresh squeezed grapefruit

#### **The Sicilian Kiss 12**

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.