



## SALUMI

- SOPPRESSATA (ITALY) \$7
- PORCHETTA (HOUSEMADE) \$7
- PROSCIUTTO DI PARMA \$7 (ITALY)
- MORTADELLA (ITALY) \$7
- TESTA (HOUSE MADE) \$7
- MEAT BOARD (CHEF'S CHOICE) \$23
  
- GORGONZOLA (ITALY) \$5
- TALEGGIO (ITALY) \$5
- PECORINO (ITALY) \$5
- LA TUR (ITALY) \$5
- CHEESE BOARD (CHEF'S CHOICE) \$18
  
- MEAT & CHEESE BOARD (CHEFS CHOICE) \$26
- COUNTRY BREAD \$3
- SALSA VERDE

## RAW BAR

- OYSTERS \$3.00
- SELECTION OF EAST & WEST COAST
  
- SHRIMP COCKTAIL \$15
  
- SEAFOOD PLATTER \$39
- OYSTERS, SHRIMP, SCALLOP CRUDO, SNAPPER TARTARE

## BRUNCH

- SCONE & MUFFIN BASKET \$9
- BLACKBERRY-LEMON-THYME
- ZUCCHINI- APRICOT-PECAN
- CRANBERRY-PISTACCHIO SCONE
  
- BURRATA CROSTINO \$ 8
- HEIRLOOM TOMATO, BASIL & PROSCIUTTO
  
- TOMATO & LOBSTER GASPACHO \$16
- CUCUMBER, WATERMELON, BRIOCHE
  
- CITRUS CURED SALMON \$14
- RICOTTA, DILL OIL, CAPERS & SOURDOUGH CROUTONS
  
- MAINE LOBSTER ROLL \$10
- CELERY, TARRAGON & MAYONNAISE
  
- STEAK & EGGS \$18
- ITALIAN CHILI RELLENO & BEEF JUS
  
- "ITALIAN TOAST" \$14
- PANETTONE, MAPLE PECAN BUTTER, CRISPY PROSCIUTTO
  
- PORCHETTA HASH \$14
- SCALLION, PEAS & POACHED EGG
  
- POLENTA & EGGS \$12
- CRISPY PROSCIUTTO & ARUGULA
  
- EGGS MACCHIALINA \$14
- SPICY TOMATO, FONDUTA & COUNTRY BREAD

- - - - SIDES - - - -

  - POTATO ROSTI \$6
  - SUNNY SIDE UP EGG \$3
  - BACON \$6
  - COUNTRY BREAD \$2

## COCKTAILS \$14

- NEGRONI
- BEEFEATER GIN, CARPANO ANTICA, CAMPARI
- CABLE CAR
- MT GAY BLACK BARREL (HOUSE SPICED) RUM, COINTREAU, LEMON
- ALLEGHENY
- RITTENHOUSE RYE, CRÈME DE MRE, LEMON
- EL DIABLO
- OLMECA ALTOS BLANCO, CRÈME DE CASIS, GINGER BEER



## GO BOTTOMLESS \$20

- BLOODY MARY
- PEACH BELLINI
- FRESH OJ MIMOSA

- COFFEE
- ESPRESSO \$3
- MACCHIATO \$3.75
- CAPPUCCHINO \$5
- LATTE \$5
- ICED COFFEE \$5

- FRESH SQUEEZE OJ
- SM \$4 LG \$8 ½ LITRE \$12

## ON THE CART

### "DIM SUM ITALIANO"

*DISHES PRICED \$3-\$6*

- SQUID INK RAVIOLINI
- POTATO GNOCCHI ALLA BOLOGNESE
- CHILED SPAGHETTI & LOBSTER
- SHRIMP & POTATO SALAD
- POTATO ROSTI & SCRAMBLED EGG CROSTINO
- BROCCOLI AL CESARE
- RICOTTA RAVIOLINI
- ARANCINI
- ARTICHOKE & SUGARSNAP PEA SALAD
- MOZZARELLA IN CAROZZA
- BABY MEATBALLS WITH BRAISED CABBAGE
- SHORT RIB CANNELLONI
- PEACH & BLUEBERRY STRUDEL
- FRIED PANNETONE