

IMPERO CAFFÈ

FROM THE BAKERY

Croissant plain, chocolate	4	Bagel plain, whole wheat, sesame, everything	6
Muffin seasonal	4		
Scone seasonal	4	Bakery Basket croissants, muffins, scones & house preserves	14

A LA CARTE

Egg & Crispy Porchetta Sandwich arugula & fontina on a roll	16
Polenta Waffles muddled berries	15
Citrus Cured Salmon Plate toasted bagel, cream cheese, tomatoes, onion & capers	18
Organic Eggs as you like with roasted baby potatoes, greens, toast and choice of sausage or bacon	16
Whole Grain Oatmeal maple, cinnamon & lime	8
House-Made Granola yogurt & seasonal fruit	12

SIDES

Breakfast Sausage	5	Baby Potatoes	4
Apple Wood Smoked Bacon	5	Country Bread	4
		Fresh Fruit	5

HOT BEVERAGES & FRESH JUICES

Coffee or Tea	5	Orange	5
Espresso	3	Grapefruit	5
Cappuccino	6	Seasonal	5
Latte	6		

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FOR THE TABLE

Roasted Eggplant smoked yogurt & pickled chanterelles	15
Chicken Liver & Foie Gras radish & capers	18
Fava Bean baby vegetables, bottarga & torn herbs	16
Olives Ascolane italian sausage & castelvetro olives	13
Nodini garlic & whipped ricotta	12

STARTERS

Hamachi Crudo citrus, pistachio, ginger & controne chili	17
Braised Short Rib spätzle & baby vegetables	18
Burrata & Salsa Verde fava beans & peas	17
Bibb Lettuce radish, turnips, shallot vinaigrette & crispy risotto	15
Smoked Maitake Mushroom polenta & truffle sugo	18
Parsnip Soup crispy farro & celery root	16
Fritto Misto calamari, rock shrimp & seasonal vegetables	17

PASTA

Campanelle baby squid, clams & mussels	26
Cavatelli braised duck & black truffle sugo	26
Raviolini ricotta, baby tomatoes & oregano	22
Torchio porcini & sausage	24
Pappardelle braised rabbit & mint	27
Gemelli chicken liver, neonata & capers	24
Pasta al Pomodoro chef's signature ragu	21
Paccheri pork ragu & caciocavallo cheese	26
Tagliatelle swiss chard, maitake & smoked goat cheese	24
Gnocchetti vegetables, guanciale & mushroom broth	24

MAINS

Halibut controne bean, broccoli rabe & pancetta	36
Diver Scallops sunchoke, chanterelles & scallion salsa verde	35
Sea Trout peas, morels & salmoriglio	28
Roasted Chicken polenta, baby carrots, hazelnut & fegato sauce	27
Rib Eye of Beef (24 oz, for two) spice crust & cipollini onions	84

SIDES

12 each

Salt Baked Sunchokes pecorino & honey
"Caponata" ceci beans & basil
Broccoli Rabe guanciale & peperoncino
Baby Marble Potatoes taleggio fonduta
Fregola baby carrots & wild mushrooms

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CROSTINI

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SALADS & SANDWICHES

Bibb Lettuce radish, turnips, shallot vinaigrette & crispy risotto	15
Baby Lettuces ciabatta croutons, anchovy vinaigrette, bottarga & shaved parmigiano	14
Market Greens pecorino, hazelnuts & truffle vinaigrette	17

Roasted Additions for Salads:

Chicken +6 / Sea Trout +8 / Flat Iron Steak +10

"Impero Burger" robiola cheese & pickled mustard seeds	18
Grilled Eggplant concentrated tomato, mozzarella di bufala & basil pesto	15
Porchetta spiced pork belly, broccoli rabe & caciocavallo cheese	16
Spiced Roast Beef arugula, giardiniera, oven-dried tomato & parmigiano	17

All Sandwiches served with Herbed Potato Chips.

MAINS

Flat Iron Steak smoked eggplant, concentrated tomato, cipollini onion & natural jus	28
Halibut controne bean, broccoli rabe & pancetta	36

Roasted Chicken polenta, baby carrots, hazelnut & fegato sauce	27
Herbed Spätzle wild mushrooms & concentrated tomatoes	20