

BREAKFAST MENU MONDAY TO FRIDAY 7AM TO 11:30AM

pane e pasticceria

an assortment of breakfast sweet breads, Balthazar pastries and gluten-free breakfast items

organic grapefruit

\$3

organic stone-ground polenta from Wild Hive Farm

polenta with cream & a seasonal fruit compote	\$9
polenta with cream, cinnamon & local raw honey	\$7
polenta with melted taleggio cheese	\$10
add a poached farm egg	\$2.50

organic 10 Grain Warm Cereal from Wild Hive Farm

cooked 10 grain cereal with warm milk	\$7
add a poached farm egg	\$2.50

house-made yoghurt and wheat-free granola

yoghurt with a seasonal fruit compote	\$7
yoghurt with granola and honey	\$9
granola and milk	\$6

breakfast meats & eggs

served with wheat-free whole grain toast & butter

two farm eggs, poached or fried	\$6
house-made pork sausage with two fried eggs	\$13
frittata with broccoli raab & pecorino cheese	\$15
plate of thinly sliced salami, prosciutto cotto and fontina cheese	\$10

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Water, Sodas and Juices

Spring Water

Lurisia Stille 500ml

Lurisia Stille 1 Liter

Lurisia Sparkling 500ml

Lurisia Sparkling 1 Liter

Juices

Fresh Squeezed Organic Orange Juice

Fresh Squeezed Organic Grapefruit Juice

Organic Cranberry

Organic Apple

Soda

Chinotto Lurisia

Aranciata

Gassoza

House-made ginger ale

House-made basil and lime soda

Iced Tea

Unsweetened black iced-tea

Unsweetened green peach tea

Coffee and Tea

Esse Coffee

Espresso

Double Espresso

Espresso Macchiato

Small Cappuccino

Large Cappuccino

Caffé Americano

Drip Coffee

American Coffee i (add the name of the exact coffee roast here)

American Coffee (add the name of the exact coffee roast here)

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Organic Black Teas Pot \$3.00

Chocolate Vanilla Black Coffee

Earl Grey

English Breakfast

Organic Herbal Tea Infusions Pot \$3.50

Licorice Cinnamon

Jean's Greens Chamomille

Jean's Greens Peppermint

APERITIVI (APERITIFS)

pomegranate bellini	10
house-made limoncello, thyme syrup, club soda	9
negroni - campari, death's door gin and antica carpano vermouth	10
granato (dry sparkling red wine)	12
'daphne' sparkling malvasia	13
garda rose' sparkling wine	15

SPUNTINI (BAR SNACKS)

ARANCINI	8
mini rice balls stuffed with stracciatella pugliese cheese	

OLIVE FRITTE	
fried castelvetro olives stuffed with spicy pecorino cheese	9

OLIVE MARINATI	
marinated mixed italian olives with orange rind and aromatic herbs	7

NOCI SPEZIATI	
spiced roasted almonds, pistachios, cashews and hazelnuts	5

GIARDINIERA	
house-made seasonal vegetable pickles	5

ANTIPASTI

PASTA FASUL	7
my great grandmother Fasulo's broken spaghetti pasta with white beans in a tomato broth with celery and garlic	

INSALATA MISTA	9
a salad of romaine lettuce, radicchio, sprouts and tomatoes with a Sicilian oregano-red wine vinaigrette	

INSALATA DI POLIPO	12
Octopus salad with celery, peppers, olives, red onion, parsley	
CROQUETTE DI PATATE	9
potato croquettes with salumi and stuffed with scamorza cheese	
CROSTINI	6
toasted bread served with three spreads: olive-caper, artichoke and sun-dried sicilian tomato	
ANTIPASTI DEL GIORNO	1 FOR \$6, 3 FOR \$16, 5 FOR \$25
Choose from our seasonal vegetable antipasti bar	
SALUMI	19
a mixed board of guanciale, finocchetto, cacciatorini, mortadella bresaola, duck prosciutto (for two)	
FORMAGGI E LATTICINI	
(served with toasted country bread or wheat-free whole grain bread)	
pan-fried <i>fiore sardo</i> cheese, drizzled with local orange flower honey	10
grana padano and quince paste	8
saffron-black peppercorn <i>piacentino</i> and chestnut flower honey	9
taleggio with mostarda - grape must spread	12
creamy <i>stracciatella pugliese</i> with eggplant caponata	10
buffalo-milk mozzarella with roasted peppers and Planeta olive oil	12
house-made baked ricotta with walnut pesto	10
PANINI	
<i>served on our house-made flat bread or on wheat-free baguettes (add \$1)</i>	
PANINO CON CARNE	12
braised short rib, taleggio cheese, roasted cherry tomatoes & caramelized onion	
PANINO CON UOVA	9
creamy stracciatella pugliese, egg salad, sliced vegetable pickles	
PANINO PROSCIUTTO COTTO	8
prosciutto cotto, fontina, lettuce, sun-dried tomato paste	

PIATTINI DI PASTA (OUR HANDMADE PASTA)

*wheat-free house-made pasta is available for substitution with any of our sauces
- prepared on equipment in our separate gluten-free prep kitchen*

REGINETTE CON RAGU' DELLA DOMENICA	11
curly ribbon spinach pasta served with a beef, pork & lamb meat tomato 'gravy'	
PACCHERI ALLA GENOVESE	13
ridged tubular tomato pasta with a braised beef and onion ragù	
CAVATELLI DI RICOTTA CON COZZE	14
wheat-free house-made ricotta cavatelli pasta with mussels, chickpeas, pancetta, preserved cherry tomatoes & spicy Calabrian peppers	
BUSIATE CON SALSICCIA	13
whole wheat knitting-needle twisted pasta with house-made chicken sausage, broccoli raab, grapes & cippollini onions	
GNUDI DI ZUCCA	15
wheat-free winter squash dumplings baked with black truffle shavings, artichoke hearts & parmesan cream	
TORTELLI DI BIETOLE	12
stuffed beet ravioli with ricotta, gorgonzola and fontina with a walnut pesto and brown butter sauce	
BUCATINI CON CAVOLFIORE	9
thick hollow spelt flour spaghetti with roasted cauliflower, saffron, pine nuts, currants, raisins & topped with toasted garlic breadcrumbs	
PASTA GRATATA	10
Grated pasta with tomato sauce, pureed winter farm greens and baked ricotta	
MANICOTTI CON TREVISANA	12
wheat-free crêpes, stuffed with grilled radicchio, taleggio cheese, and baked with a fresh tomato sauce and béchamel	
LASAGNA OF THE DAY	P/A

PIATTINI DI CARNE (MEAT DISHES)

CARNE DEL RAGU' 17

farm-raised meats from our ragù: a meatball, house-made sausage and a braciole, served with wild hive farm stone-milled polenta

BATTUTA DI POLLO 15

pan-fried chicken, breaded with our toasted garlic-parmesan breadcrumbs, topped with a seasonal roasted vegetable salad
(wheat-free breadcrumbs add \$1)

DOLCI (DESSERTS)

TAGLIATELLE DI CIOCCOLATO 9

wheat-free chocolate-almond flour tagliatelle
with zabaione, red-wine stewed berries, toasted almond slivers

MANICOTTO DOLCE 7

wheat-free crepe stuffed with banana cooked with rum,
drizzled with chocolate sauce and finely chopped salted nuts

RAVIOLO FRITTO 7

fried raviolo filled with quince, apple, sage and rosemary,
and drizzled with orange flower honey & a balsamic glaze

BUDINO DI PASTA 6

orzo pudding baked with pistachio and chocolate bits

GELATO

House-made gelato, flavors change daily 4

AFFOGATO

Vanilla gelato topped with a hot espresso 6