

BRUNCH

Uova

Tuscan Eggs Benedict 14

Poached egg, creamy polenta cake, tomato concassé, crispy pancetta

Italian Riviera Poached Eggs 14

Poached egg in fougasse, marinated salmon with citrus & scallions, and ricotta

Truffle Eggs 14

Scrambled eggs with truffle and mushroom topped with asparagus and fontina in fougasse

Omelet 12

Any two items of your choice, each additional item is \$1.50

Verde

Spinach
Tomato
Onion
Scallion
Peppers

Carne

Cotto Ham
Sausage
Pancetta

Formaggio

Gorgonzola
Goat Cheese
Parmesan
Mozzarella

Dolce

Decadent French Toast 13

Housemade Brioche, candied walnuts, shaved chocolate & bruléed banana

Mixed Berry Buttermilk Pancakes 12

Fresh berry compote and local maple syrup

Belgium Waffles 12

Chocolate or Vanilla with fresh berries

Pasta

Pappardelle Bolognese 15

Pappardelle, slow cooked Bolognese sauce & ricotta

Lasagna 16

House made pasta layered with our Bolognese ragu, béchamel & parmigiano

Rigatoni Vodka 14

Rigatoni, Prosciutto, onions, tomatoes, peas & a touch of cream

Linguine alle Vongole 19

Linguine, baby cockle clams, garlic, white wine & chile

Pizza

Brunch Pizza

Peppers and Eggs with Sausage, Fontina cheese, and béchamel sauce 13

Margherita

Tomato sauce, mozzarella & basil 12

Primavera

Whole wheat dough, tomato sauce, mozzarella & seasonal vegetables 14

Quattro Formaggi

Gorgonzola dolce, cacciavalle, mozzarella & fontina 15

Salsiccia

Tomato sauce, mozzarella, sweet fennel sausage & broccoli rabe 14

Sorrentina

Tomato sauce, mozzarella, prosciutto, arugula & parmesan cheese 16

Funghi

Fontina, taleggio, wild mushrooms & thyme 15

Piccante

Tomato sauce, mozzarella, sopressata, caramelized onions & spicy oil 15

Insalate

Cesare 7

Romaine, homemade croutons, Caesar dressing & parmigiano cheese

Rucola 8

Baby arugula, cherry tomatoes, red onion & Grana Padano cheese

Spinaci 8

Baby spinach, frisée, sliced apple, dried cranberries & goat cheese

Panini

Tuscan Club Sandwich 13

Rosemary grilled chicken, pancetta, avocado, & tomato concassé

Caprese 12

Fresh tomato, mozzarella, roasted red peppers, arugula with an olive oil & balsamic dressing

Prosciutto 13

Prosciutto di Parma, roasted peppers, goat cheese & arugula



Vino Spumante

Prosecco, **Lunetta** NV \$9

Franciacorta Brut, **Bellavista** NV \$16

Vino Bianco

Pinot Grigio, **Porta Sole** (Abruzzo) 2008 \$7

Chardonnay, **Long Lake** (Napa Valley) 2007 \$7

Sauvignon Blanc, **Dashwood** (New Zealand) 2008 \$7

Malvasia Bianca, **Lomazzi & Sarli**, "Partemio" (Puglia) 2007 \$7

Vermentino, **Sella & Mosca** "La Cala" (Sardegna) 2007 \$9

Reisling, **La Vis** "Dipinti" (Trentino) 2007 \$8

Bianco delle Regine, Castello delle Regine (Umbria) 2006 \$10

Chardonnay, **Hayman Hill** (Russian River) 2007 \$11

Gavi, **Araldica** "La Luciana" (Piedmont) 2007 \$10

Vino Rosato

Rose, **Planeta** (Sicilia) 2008 \$9

Vino Rosso

Cannonau Riserva, **Sella & Mosca** (Sardegna) 2005 \$7

Merlot, **Sea Ridge** (Napa Valley) 2007 \$8

Chianti, **Coltibuono** "Cetamura" (Tuscany) 2007 \$8

Montepulciano d'Abruzzo, **Citra** (Veneto) 2007 \$8

Malbec, **Filus** (Mendoza) 2007 \$8

Cabernet Sauvignon, **Penny Wise** (Napa Valley) 2005 \$9

Brindisi Rosso Riserva, **Lomazzi & Sarli**, "Solise" (Puglia) 2005 \$9

Rosso di Podernovo, **Castello delle Regine** (Umbria) 2004 \$9

Morellino di Scansano, **Fattoria dei Barbi** (Toscana) 2005 \$10

Barco Reale di Carmignano, Capezzana (Toscana) 2005 \$10

Ripasso di Valpolicella Superiore, **Cesari**, "MARA" (Veneto) 2006 \$11

Pinot Noir, **Castle Rock** (Monterey) 2007 \$11

Cabernet Sauvignon, Smith & Hook (Central Coast) 2006 \$15

Vino della Casa

½ Litre \$12

1 Litre \$20

Pinot Grigio or Montepulciano