



# VINI

glass / bottle

## SPUMANTE

BOLLICINE DI PROSECCO 13 | 52  
Serafini & Vidotto | Veneto | Glera

LA MOSSA DI BAAL 13 | 52  
Casa di Baal | Campania | Fiano,  
Moscato Giallo

TRENTO DOCROSE 18 | 72  
Ferrari | Trentino-Alto Adige | Pinot  
Nero, Chardonnay

LAMBRUSCO BRUT ROSSO 14 | 56  
Cantina della Volta | Emilia-Romagna |  
Lambrusco Sorbara

MOSCATO D'ASTI 13 | 52  
Il Pavone | Piemonte | Moscato

## WHITE

SAUVIGNON BLANC 17 | 68  
Jermann | Friuli | Sauvignon Blanc

GAVI DI GAVI 16 | 64  
Fontanafredda | Piemonte | Cortese

## ROSÉ

ROSA VITTORIA 14 | 56  
Santa Vittoria | Piemonte | Nebbiolo,  
Barbera, Dolcetto

## ROSSI

SCHIOPPETTINO 14 | 56  
Bastianich | Friuli | Schioppettino

ABBUOTO 17 | 68  
Monti Cecubi | Lazio | Abbuoto

## BOLLICINE FLIGHT 24

Serafini & Vidotto Prosecco  
Casa di Baal Mossa di Baal  
Podere Saliceto Albone Lambrusco  
Fontanafredda Contessa Rosa

# BRUNCH COCKTAILS

## ESPRESSO MARTINI

St. George AP Vodka, Caffè  
Borghetti, Frangelico, espresso 15

## MIMOSA

Valdo Prosecco, Natalie's  
orange juice 14

## VODKA ESPRESSO TONIC

St. George AP Vodka, Caffè  
Borghetti, espresso, lemon, tonic 15

## PALOMA GREYHOUND

Espolon Blanco tequila,  
Punt e Mes, grapefruit 15

## SEASONAL BELLINI

White vermouth, rosé  
lambrusco, apple purée 14

## BUILD YOUR OWN BLOODY MARY 15

Our housemade mix of beer-  
smoked tomato, Calabrian chili,  
Castelvetrano olives, capers,  
fennel, balsamic, Worcestershire.

**Choose your spirit:** vodka, gin,  
tequila, or rum

## BUILD YOUR OWN SPRITZ 13

**Choose your aperitivo** and  
we'll add the bubbles:

**APEROL** The classic star  
of the spritz

**CAMPARI** For those looking for  
something a little bolder

**CAPPELLETTI** A sweeter,  
herbal iteration

**ITALICUS** A blooming, citrusy  
trip through Italy

**ST. GEORGE BRUTO AMERICANO**  
For a pop of citrus and a dose of  
bitterness

# FOR THE TABLE

large format  
beverages to share

## POMEGRANATE-HIBISCUS SODA

Pomegranate, hibiscus, lemon, club soda 55  
**Choose Your Spirit:** vodka, gin, tequila, or rum

## IL ROSÉ DI CASANOVA 2020 1.5L

La Spinetta / Toscana / Sangiovese 104

## BUCKET OF PROSECCO

**6 Mini Prosecco Bottles** 65

Flor Prosecco 187ml or  
Flor Spumante Rosé 187ml

# DOLCI

pastries

## PASTICCINI DEL GIORNO

Chef's selection of housemade sweet pastries 19

## TORTA AL PISTACCHIO

Housemade pistachio polenta cake 7

## PANE OTTO

grilled tondo bread, Vermont Creamery cultured butter, seasonal marmellata 8

## CORNETTO

plain croissant 5

## TIRAMISÙ

espresso-soaked lady fingers, mascarpone cream 13



# UOVA E...

wood-fired eggs and more

**PANETTONE TERRA TOAST** classic panettone, lemon-whipped ricotta, berries, balsamico 16

**FRITTATA DI FUNGHI ED ERBE** eggs, local mushrooms, herbs, Parmigiano Reggiano® DOP, arugula 14

**UOVO BENEDICT** housemade cornetto, poached eggs, hollandaise, chives  
**Choice of:** lobster 27, Catmso smoked salmon 23, Prosciutto di Carpegna DOP 21

**POLENTA CON FUNGHI E UOVO** creamy polenta, sautéed local mushrooms, poached eggs, Parmigiano Reggiano® DOP 15

**BISTECCA E UOVA** porcini-rubbed NY strip, sunny-side eggs, crispy marble potatoes 34

**RIGATONI ALLA CARBONARA** freshly-extruded pasta, San Carlo Guanciale DOP, egg, Pecorino Romano DOP 26

**YOGURT CON FRUTTA DI STAGIONE** local yogurt, honeycrisp apples, pears, local granola, honey 10

**SALMONE AFFUMICATO** smoked salmon, sesame focaccia, robiola cheese, pickled red onions, caper berries 15

**CROSTONE DI AVOCADO** smashed avocado, radishes, poached egg, grilled housemade rustic bread 14

# COLAZIONE COMPLETA

the Italian brunch for one | 32

## A choice of:

**DALLA PASTICCERIA**  
(from the pastry kitchen)

housemade cornetto, freshly baked torta di polenta, Ronnybrook Farm yogurt with berries and granola

**DAL CASARO**  
(from the cheesemakers)

housemade mozzarella bocconcini, Nonno Nanni robiola, Calabro ricotta, semolina baguette, almonds

**DAL PANIFICIO**  
(from the bakery)

housemade cranberry walnut bread, Vermont Creamery cultured butter, seasonal marmellata

## Followed by:

**FRITTATA DI FUNGHI ED ERBE** with crispy marble potatoes, arugula

**LAVAZZA COFFEE**

## Add:

**NATALIE'S ORANGE JUICE** +\$3