

## Antipasti

**Pizzette Fritte** *fried pizza dough made from type 00 Mulino Marino flour, inspired by the street food favorite that originated in Napoli*

**Montanara** Corbarino tomato sauce, 24-months aged Parmigiano Reggiano® Cravero, basil | 14

**Calabrese** Corbarino tomato sauce, 24-months Parmigiano Reggiano® Cravero, spicy soppressata | 16

**Romagnola** Liuzzi burrata, arugula, 20-months aged prosciutto di Carpegna | 17

**Salmon** smoked and cured Atlantic salmon, pickled red onion, crème fraîche, fried capers, poppy seeds, sesame seeds, housemade focaccia | 18

**Insalata di Pace** arugula, spinach, apple, walnuts, shaved 24-month Parmigiano Reggiano®, basil pesto | 16

→ **Add** poached organic Red Gate Grocer egg | 3  
imported buffalo mozzarella from Campania | 7  
poached Atlantic shrimp | 8

**Prosciutto e Mozzarella** housemade mozzarella, 20-months aged prosciutto di Carpegna, gnocco fritto | 21

**Yogurt e Frutta** Maple Hill yogurt, seasonal fruit, Early Bird granola | 12

**Burrata Fritta** fried Liuzzi burrata, arugula, roasted tomatoes, Villa Manodori balsamic | 19

## Piatti

**Frittata Classica** Red Gate organic eggs, baby spinach, Pecorino Romano, housemade rustic bread | 15

**Frittata Rustica** Red Gate organic eggs, sweet sausage, baby Yukon potatoes, 24-month aged Parmigiano Reggiano®, rosemary, housemade rustic bread | 17

**Cornetto Benedict** housemade croissant, Rovagnati prosciutto cotto, poached Red Gate organic eggs, hollandaise, rosemary | 21

**Cornetto Vegetariano** housemade croissant, spinach, poached organic eggs, hollandaise, basil | 18

**Polenta e Uovo** Wild Hive polenta, poached Red Gate organic eggs, Pecorino Romano, shaved black truffles, housemade rustic bread | 23

*Served with a side salad and lemon dressing*

**Bistecca e Uova** grilled Creekstone Farms skirt steak, sunny side up Red Gate organic eggs, roasted potatoes, rosemary | 32

**Toast all'Italiana** housemade brioche, blueberry compote, mascarpone whipped cream, mint | 18

**Gnocchi al Pomodoro** Mamma Emma potato gnocchi, 3 types of tomato sauce, 24-month aged Parmigiano Reggiano®, basil | 21

→ **Add** half burrata | 5

**Tagliatelle al Ragù** housemade fresh pasta, beef and pork ragù, 24-month aged Parmigiano Reggiano® | 25

**Carbonara** Afeltra di Gragnano Spaghettoni, Blackberry Farms guanciale, egg yolk, Pecorino Romano | 24

## Contorni

**Patate al Forno** roasted potatoes, rosemary, sage, thyme, garlic oil | 10

**Pancetta Affumicata** Nodine's double smoked bacon | 11

**Insalata** mixed greens, lemon juice, extra virgin olive oil | 9

## Dolci

**Cornetti** selection of housemade cornetti | 13  
*pistachio & blueberry | apricot & raisin | chocolate*

**Affogato** fior di latte gelato drowned in espresso coffee | 10

**Brioche con Gelato** housemade sweet brioche bun with your choice of gelato | 12

## spritz & bellini

*Born in Venezia, these iconic cocktails are traditionally enjoyed as an aperitif—but no matter which you choose, there's bubbles for any occasion.*

### spritz

**Classic** Aperol, prosecco, club soda | 14

**Cello** limoncello, prosecco, club soda | 14

**Sangria** Nessun dorma lambrusco, Aperol, club soda, blood orange | 15

**Elderflower** elderflower, Aperol, bollicine rosé, club soda | 15

### bellini

*Step 1: Choose your fruit*

peach purée

strawberry purée

pear purée

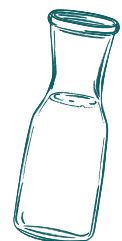
blackberry purée



*Step 2: Choose your bubbles*

Flor prosecco | 14

Ferrari trento brut NV | 17



### succhi di frutta | fruit juices

*Add prosecco to any juice | 8*

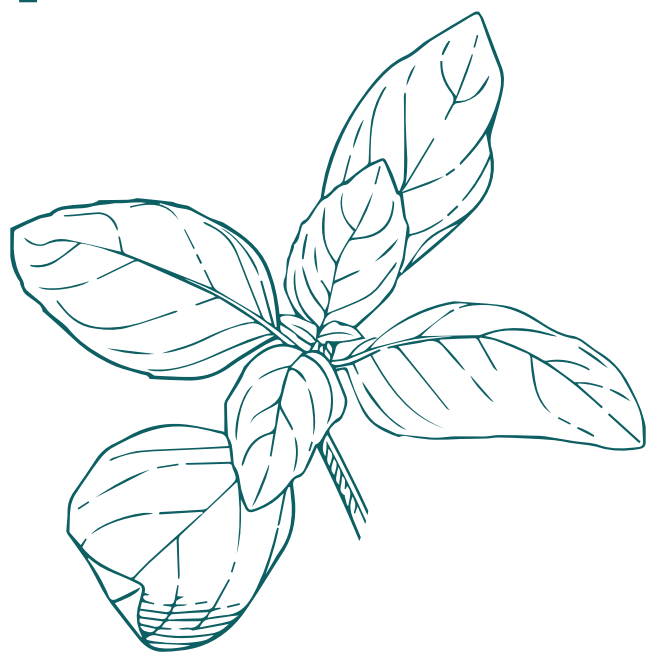
**Orange** 5

**Pomegranate** 6

**Apple** 5

**Pineapple** 6

# osteria della pace



*Brunch all'Italiana*