

BRUNCH

COLAZIONE

bagel w/cream cheese & jam	5
croissant with jam	5
salmone affumicato smoked salmon w/bagel, shallots, capers & cream cheese	12
fresh fruit plate / add yogurt honeydew, cantaloupe, pineapple, grapes & berries	10 / 12
old-fashioned steel cut irish oatmeal / add banana	7 / 8
brioche french toast w/ fresh berry compote & mascarpone	11
frittelle cornmeal pancakes w/ pear and vanilla butter	10
due uova two eggs any style w/ roasted plum tomatoes & ciabatta toast	9
frittata caprese roasted plum tomatoes, fresh mozzarella & basil	10
frittata funghi wood oven roasted wild mushrooms, fontina & herbs	10
frittata spinaci baby spinach and creamy Vermont goat cheese	10
uova affogate	11
two poached eggs served on brioche toast w/prosciutto cotto,grilled asparagus and hollandaise sauce	
uova al sole tartufato sunny side eggs on ciabatta w/ white truffle oil & parmigiano	11
uova al forno grilled ciabatta, fontina, prosciutto, avocado & baked eggs	12
all egg dishes are available w/ egg whites	3

CONTORNI

grilled ham	4	asparagi grigliati grilled asparagus	5
applewood smoked bacon	4	spinaci saltati sautéed spinach	5
salsiccia (chicken apple or pork sausage)	4	patate fritte fried potatoes	5
patate arrosto roasted potatoes	4	pomodori arrosto roasted tomatoes	3
pane tostato (tuscan, 7 grain, rye, whole wheat) 3			

BEVANDE

fresh squeezed orange juice	5	cappuccino / caffè latte	5
selection of tea	4	fresh brewed coffee	4
espresso /doppio	4 / 5	caffè americano	4
macchiato	3	cioccolata calda	5

20% gratuity will be added for parties of 6 or more

ANTIPASTI

zuppa del giorno <i>soup of the day</i>	6
rucola <i>arugula w/red onion, parmigiano & cannellini beans</i>	10
tricolore <i>tricolor salad w/gorgonzola cheese & spiced walnuts</i>	10
burrata <i>cream-filled fresh mozzarella w/grape tomatoes & basil</i>	12
tonno e fagioli <i>seared yellow fin tuna dusted with anise seed w/warm butter beans</i>	13
insalata di barbabietola <i>roasted red beets w/orange segments & roasted hazelnuts</i>	9
piatto di salumi <i>sliced Italian meats/daily selection</i>	13
assortimento di formaggi <i>assorted artisan cheese/daily selection</i>	13

PIZZA

margherita <i>classic neapolitan style pizza with tomato, basil & mozzarella</i>	13
prosciutto e rucola <i>prosciutto di parma & baby arugula</i>	15
funghi <i>wood oven roasted wild mushrooms</i>	14
salsiccia <i>spicy italian sausage and onions</i>	14
robiola e olio di tartufo bianco <i>creamy cow's milk cheese drizzled with white truffle oil</i>	15

SECONDI

tagliatelle alla bolognese <i>ragu of beef, pork & veal with vegetables and porcini</i>	16
spaghetti al pomodoro <i>garlic, olive oil, tomato sauce & basil</i>	14
rigatoni <i>cream, prosciutto cotto, peas & parmigiano</i>	15
salmone alla griglia <i>grilled organic salmon w/grilled asparagus & radicchio</i>	19
tagliata <i>sliced steak w/baby arugula and cherry tomato salad</i>	15
vitello milanese <i>veal cutlet w/baby arugula and cherry tomatoes</i>	18
paillard di pollo <i>grilled free range chicken breast w/ watercress & pear salad</i>	14
la bottega burger <i>fontina, crispy pancetta, caramelized onions, roasted tomatoes</i>	14