

Starters

- ROMAN SWEET BUNS** Whipped Mascarpone, Nutella, Salted Caramel 6
HOUSE GRANOLA & YOGURT Orange Blossom Honey, Seasonal Fruit 9
CURED SALMON FLATBREAD Burrata, Avocado, Salted Egg Yolk 12
LITTLE GEM GREENS Truffle Vinaigrette, Onion Dip, Parmesan 13
FRIED RAINBOW CAULIFLOWER Guanciale, Saffron Aioli, Calabrian Chili 12
SAFFRON ARANCINI Green Marinara, Smoked Mozzarella 10
ATLANTIC OYSTERS Limoncello Mignonette, Calabrian Cocktail Sauce 18
YELLOWFIN TUNA TARTARE Tonnato Sauce, Pickled Hot Pepper, Caper 16

Pizza

- THREE CHEESE** Shaved Brussels Sprouts, Scallion 15
MARGHERITA Fior di Latte, Basil 14
BUTCHER'S Pepperoni, Red Onion, Soppressata 16

Mains

- RICOTTA PANCAKES** Orange Marmalade, Wildflower Honey, Walnut 14
APPLE CUSTARD TOAST Vanilla-Mascarpone, Maple 14
STEAK & EGGS Lardo-Wrapped Scallion, Salsa Verde 22
FRITTATA DEL GIORNO Seasonal Vegetables, Fontina 17
WILD MUSHROOM POLENTA Poached Farm Egg, Broccolini, Speck 13
ITALIAN CHEESEBURGER Provolone, Giardiniera, Calabrian Chili Aioli 16
GRILLED BRANZINO Arugula, Fennel, Grilled Lemon 20
BRICK-PRESSED CHICKEN Chickpea, Pancetta, Fried Sage 19
CAVATELLI Broccoli di Ciccio, Fennel Sausage 16
LOBSTER TAGLIATELLE Toasted Garlic, Calabrian Chili 24
RIGATONI "ALL'AMATRICIANA" Guanciale, Pecorino Romano 17

Sides

- THREE SLICES OF BACON** 7
FENNEL SAUSAGE 7
CRISPY SMASHED POTATOES 6
BRUSSELS SPROUTS 'AGRODOLCE' 7
TWO EGGS ANY STYLE 6

Brunch Libations

Bloody Mary 14

Tomato, Italian Spices, Balsamic Vinegar

Aperol Spritz 13

Aperol, Prosecco, Soda

Mimosa or Bellini 13

Sparkling Wine, Orange or Peach Nectar

Negroni 13

Beefeater Gin, Alessio Vermouth, Campari

Livorno Sunrise 13

Ketel One Vodka, Blood Orange, Strega, Curaçao

Wandering Albatross 13

Barsol Pisco, Aperol, Grapefruit, Prosecco

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.