



BRUNCH

SALAD 9.

Market Greens
chef's selection of herbs, shallot red wine vinaigrette

Caesar
romaine lettuce, whole grain mustard, anchovy, parmigiano, garlic croutons

Carciofini
shaved baby artichokes, arugula, parmigiano, lemon and olive oil

Caprese
mozzarella di bufala, fresh tomato, basil, aged balsamic

Barbabietole
red baby beets, gorgonzola, pistachios, sherry vinaigrette

APPETIZERS 10.

Asparagus Parmigiano
melted parmigiano, extra virgin olive oil

Polenta Pugliese
sautéed mixed mushrooms

Cozze
mussels in a white wine garlic and oil or tomato sauce

Grilled Vegetable Platter
chef's daily selection

Octopus
eggplant caviar, smoked paprika, baby arugula

Zuppa di Mais
chilled corn soup, grape tomatoes, basil oil

MIMOSA 8. / BELLINI 9. / BLOODY MARY 10.

PASTA 16.

Spaghetti al Pomodoro
homemade tomato sauce, shavings of parmigiano, fresh basil

Tagliatelle Nere
gulf shrimp, calabrian chiles, cherry tomatoes, chorizo oil

Tagliolini al Granchio
crab meat, spring peas, breadcrumbs

Gnocchi Frutti di Mare
shrimp, squid, manila clams, garlic and oil

Ravioli di Ricotta
swiss chard, cherry tomatoes, butter, lemon

Risotto con Funghi Tartufati
mixed mushrooms, spring peas, mascarpone, tomatoes, black truffle oil

Pappardelle con Anatra
braised duck, porcini mushrooms, diced vegetables, parmigiano cheese

EGGS

2 eggs any style 13.
home fries, smoked bacon

Egg White Omelette 14.
goat cheese, served with salad

French Toast 12.
honey syrup, bananas, seasonal berries

Salmon Benedict 14
poached eggs, smoked salmon

Lobster Benedict 17
poached eggs, lobster

Avocado Benedict 14
poached eggs, avocado

Vago Omelette 13
feta cheese, spinach, cherry tomato, basil

Vegetarian Omelette 13.
chef's daily selection

Steak And Eggs 18.
grilled skirt steak, eggs sunny side up, béarnaise sauce

CONTORNI 9.

Sautéed Spinach, garlic and oil
Green Beans, toasted almonds
Roasted Fingerling Potatoes
Soft Polenta and Mushrooms

VINI AL BICCHIERE

ROSE & SPARKLING

Cava Brut N.V, Segura Viudas, Penedes, Spain 9./35.
Rosé 2017 Mathilde Chapoutier 'Grand Ferrange' Côtes de Provence, France 12./47.

BIANCHI

Pecorino *Organic* 2016 'Cantina Frentana' Abruzzo, Italy 9./35.
Albariño 2016 'Raimat' *Saira* Sant Sadurni d'Anoia, Spain 10./39.
Riesling 2017 'Two Princes' Rheinhessen, Germany 11./43.
Vermentino *Organic* 2017 'Fattoria di Magliano' Toscana, Italy 12./47.
Chardonnay 2017 'Laguna Ranch Vineyards' Russian River Valley, California 13./50.
Sauvignon Blanc 2017 Pouilly Fumé 'Domaine Jeannot et Fils' Loire Valley, France 15./55.

ROSSI

Primitivo 2016 'Barroco' Puglia, Italy 9./35.
Malbec 2016 'Gnarly Head' Mendoza, Argentina 10./39.
Priorat 2015 'Prior Scala Dei' Catalonia, Spain 11./42.
Valpolicella Classico Superiore 2016 'Buglioni' Veneto, Italy 12./47.
Pinot Noir 2016 'Hangtime' California 13./50.
Cabernet Sauvignon 2016 'Storypoint' Sonoma, California 13./50.
Barbaresco 2013 'Covalli' Piemonte, Italy 15./55.
Brunello di Montalcino 2012 'Conte Luca' Toscana, Italy 17./65
Amarone della Valpolicella 2012 'Antiche Terre Venete' Veneto, Italy 19./72.

CRAFT COCKTAILS 13.

LA VITA IN ROSA
vodka, strawberry purée, lemon

CUCUMBER
*tanqueray N° 10 gin, fresh pressed cucumber juice, lemon
basil*

WATERMELON MOJITO
bacardi silver rum, fresh watermelon, mint

SPICY HIBISCUS MARGARITA
tequila silver, ancho reyes poblano liqueur, lime

WILD FLOWER
vodka, passion fruit liqueur, st. germaine, lime

POMPELMO OLD FASHIONED
1776 rye, grapefruit liqueur, angostura, orange bitters

LE NOSTRE BIRRE

PERONI NASTRO AZZURRO, LAGER 5.2% ITALY 6.

MORETTI L'AUNTEGENTICA, LAGER 4.6% ITALY 6.

MYTHOS, LAGER 4.7% GREECE 5.

AMSTEL LIGHT, PALE LAGER 3.5% NEITHERLADS 6.

HEINEKEN LIGHT, LAGER 3.3% NEITHERLANDS 5.

HEINEKEN, PALE LAGER 5.0% NEITHERLANDS 6.

PILSNER URQUELL 4.4% CZECH REPUBLIC 7.

PAULANER, HEFE-WEIZEN 5.5% GERMANY 7.

PALM, BELGIUM SESSION ALE 5.4% BELGIUM 6.