

BRUNCH

EGGS SERVED WITH HOUSE SALAD AND DUCK FAT POTATOES

POACHED

BENEDETTO two eggs, lemon truffle hollandaise, bacon **15**

FLORENTINA two eggs, lemon truffle hollandaise, spinach **15**

SCRAMBLED

TRUFFLED two eggs, asiago, cremini tapenade, parsley **15**

PEPE ROSSO two eggs, roast cherry tomato, red pepper, goat cheese, parsley **15**

BAKED

MELANZANA pomodoro, eggplant, fior di latte, cherry tomato **15**

MUSHROOM cremini mushrooms, goat cheese, panna, spinach **15**

LIL BACI pomodoro, house sausage, cherry tomato, smoked provolone **15**

MEATBALLS & EGGS

BEEF & PORK two poached eggs, pomodoro, parmigiano, basil **16**

LAMB two poached eggs, arista pesto, mascarpone, parm **16**

SPICY PORK two poached eggs, romesco, charred onion, parm **16**

DOLCE

FRENCH TOAST mascarpone, ruptured berries, maple syrup **14**

PANE NUTELLA baguette with nutella **6**

PIZZA

MARGHERITA fior di latte, basil, parmigiano **16**

FESTA two eggs, sausage, bacon, mozzarella, potato **18**

SPEZIATA spicy sopressata, mozzarella, basil **19**

FUNGHI jimengi, honey & cremini mushrooms, tallegio, truffle oil **20**

SANDWICHES SERVED WITH HOUSE SALAD

EGGPLANT roast red pepper, arugula, goat cheese **15**

BLT bacon, garlic aioli, arugula, tomato **15**

VINERIPE TOMATO fior di latte, basil **15**

TONNO garlic aioli, capers, sundried tomatoes, olives **15**

SALAD

ARUGULA INSALATA w/ parmigiano & lemon **9**

RAW VEGETABLE SALAD w/ heirloom carrots, zucchini, radicchio. **13**

arugula, romaine, fennel, lemon, extra virgin

TUSCAN KALE w/ roast corn, double smoked bacon, ricotta salata **15**
red onion, lemon, extra virgin

BEVERAGES

AMERICANO 3.5

ESPRESSO 3

LATTE 4

CAPPUCCINO 3.75

ORGANIC TEAS 4

FRESH ORANGE JUICE 5

FRESH RASPBERRY LEMONADE 5

DRIP COFFEE 3

RED**5oz / ½ BTL / BOTTLE**

CALEO '14 montepulciano d'abruzzo full <i>full. black cherry. rhubarb.</i>	10	22	42
ANITANE '13 chianti medium <i>dark fruits. plum. chocolate.</i>	13	30	58
CALEO 14' primitivo medium <i>ripe plum. blackberry.</i>	12	28	55
SOPPRA SASSO `13 valpolicella ripasso <i>velvety. full. hazelnut scent</i>	14	32	62
DE ANGELES CORVI `13 montepulciano d'abruzzo <i>bio dynamic. silky. jammy. full.</i>	15	35	70

WHITE

FALESCO `14 est! est! est! <i>floral. fruity. fresh</i>	10	22	42
SALAVAI `15 pinot grigio <i>light. dry. apple</i>	11	23	45
CAVE SPRING `13 riesling <i>light. dry. refreshing green apple</i>	12	23	45
ALTO ADIGE `16 sauvignon <i>vanilla. anise. dry.</i>	14	32	60
DE ANGELES CORVI `15 trebbiano <i>organic. silky. full. pear. honey</i>	15	35	70

PINK

MASCIARELLI `13 abruzzo rosato <i>roses. strawberries.</i>	13	26	50
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BUBBLES

CUVEE SAN MARTINO <i>dry. refreshing. crisp</i>	10	20	39
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COCKTAILS 2oz

LEMON SPARKLE mint, prosecco, limoncello, berries, lemon bitters 13
VIA VERDE rosemary, mint, basil, lime, gin, sparkling water 13
ST GERMAINE WITH LOVE berries, orange bitters, prosecco, aperol, st germaine 13
PESCA bourbon, aperol, amaro, basil, peach bitters, peach nectar 13
PAPER PLANE bourbon, aperol, amaro, lemon juice 13
NEGRONI gin, campari, martini rosso, orange zest (3oz / 15\$)

CAESAR 2oz

clamato, vodka, laphroaig, worcestershire, tabasco, olives, pickled veg, celery, horseradish, lemon and lime, bacon, steak sauce, steak spice, rosemary **13**

MIMOSA

orange or raspberry lemonade **4**

DRAUGHT BEER 16oz / 5oz

peroni **8.5 / 3.25**
muskoka detour **8 / 3**
sidelaunch wheat **7.75 / 3**
wellington spa **7.75 / 3**

CANS 473ML

wellington trailhead **7.25**
long slice lager **7.25**
moretti **7.5**
mad tom ipa **7**
pommies farmhouse cider **7.25**
klb raspberry wheat **7.25**