

## BRUNCH

## FROM THE BAR

**Market Freshly Squeezed Juice**  
(ask server for today's selection) 11

**Bellini** Peach Nectar, Prosecco Sparkling Wine 14

**Mimosa** Orange Juice, Prosecco Sparkling Wine 12

**Bloody Mary** Spicy Tomato Juice, Vodka 14

**Espresso** 2.95

**Double Espresso** 3.95

**Macchiato** Espresso, Foamed Milk 3.50

**Cappuccino** Espresso, Steamed Milk, Foam 4.95

**Latte** Espresso, Steamed Milk 5.50

## FROM THE KITCHEN

**San Benedetto** Poached Eggs, Focaccia, Artichoke Hearts, Spinach, Pancetta, Mint-Hollandaise Sauce 13

**Omelette** Mild Sausage, Fresh Mozzarella, Mixed Greens Or Roasted Potatoes 12

**Frittata** Market Organic Vegetables, Mixed Greens Or Roasted Potatoes 12

**Fresh Market Fruit Salad** 8

**Lago "Slam"** 2 Polenta Pancakes, 2 Eggs (Fried Or Scrambled), Crispy Pancetta, Roasted Potatoes 13

**Breakfast Panino** Grilled Sandwich, Egg, Crispy Onion, Fontina, Aurora Sauce, Mixed Greens Or Roasted Potatoes 13

**Short Stack Polenta Pancakes** Banana, Maple Syrup, Powdered Sugar 11

## APPETIZER • SMALL PLATE

**Vitello Tonnato** Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 🍷🍴 13

**Fritto Misto** Crispy Calamari, Zucchini, Bell Peppers, Spicy Arrabbiata & Garlic Aioli Sauces 12

## Housemade Burrata

CHEF DANIELE'S SIGNATURE BURRATA CHEESE SERVED WITH YOUR CHOICE OF THE FOLLOWING:

Prosciutto di Parma, Gnocco Fritto 14

**Steamed Mussels** White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 10

**Minestrone** Vegetable Soup ✓ 10

Vine-Ripened Tomatoes, Basil Oil ✓ 12

## LARGE SALAD

ADD TO ANY SALAD: FIELDALE FARM FREE-RANGE CHICKEN BREAST 4, TIGER SHRIMP 6, CREEKSTONE FARM ALL-NATURAL FILET IRON STEAK 5, SCOTTISH SALMON 6

**Lobster Panzanella** Chilled 1lb. Lobster, Burrata Cheese, Heirloom Tomato, Cucumber, Scallions, Black Olives, Basil, Peppers, Meyer Lemon, Ciabatta Croutons 32

**Baby Kale Salad** Roasted Beet, Golden Raisin, Toasted Almonds, Herb Dressing ✓ 12

**Market Salad** Coleman's Farm Organic Market Lettuce, Herbs, Market Raspberry Vinaigrette, Radish, Vine-Ripened Tomato, Cucumber ✓ 11

**Romaine Salad** Creamy Anchovy-Parmesan Dressing, Pizza Crisp 10

**Warm Seafood Salad** Shrimp, Calamari, Bay Scallops, Clams, Mussels, Lemon-Caper Dressing, Market Greens 15

**Nicoise Salad** Genoa Tuna, Market Green Beans, Hard Boiled Eggs, Onion, Anchovy, Roma Tomato, Black Olive, Russet Potato, Market Lettuce, Lemon Vinaigrette 15

**Italian Cobb** (Tossed): Mixed Baby Greens, Pulled Chicken, Crispy Pancetta "Italian Bacon," Crumbled Gorgonzola, Vine-Ripened Tomato, Avocado, Red Onion, Hard-Boiled Egg, Vinaigrette 14

## PANINO/PIADINA ~ SANDWICH/WRAP

SERVED WITH YOUR CHOICE OF MARKET GREENS OR FRENCH FRIES

**Milano Cheesesteak** Creekstone All-Natural Flat Iron Steak, Grilled Onions & Peppers, Provolone Cheese, Salsa Verde, Garlic Aioli 🍴 15

**Euro Burger** Italian Creekstone All-Natural Angus Burger, Grilled Portobello Cap, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo 🍴 16

**Chicken Sandwich** Housemade Sea Salt Focaccia, Pulled Chicken, Fontina Cheese, Garlic Aioli, Sun-Dried Tomato, Arugula 🍴 15

**Prosciutto Wrap** Housemade Italian Flatbread, Parma Prosciutto, Burrata Cheese, Fresh Arugula 15

**All-Natural Meatball Panino** Parmesan, Pomodoro 🍴 15

## PIZZA THIN CRUST

**1 lb. Lobster** Chef Daniele's Specialty~ Roasted Bell Pepper, Zucchini, Mozzarella, Pomodoro 34

**Quattro Formaggi** Gorgonzola, Stracciatella, Mozzarella, Fontina, Baby Arugula ✓ 20

**Parma Prosciutto** Arugula, Mozzarella, Balsamic Vinegar 22

**Margherita** Roasted Cherry Tomato, Mozzarella, Pomodoro, Basil ✓ 19

**Italian Sausage** Roasted Bell Peppers, Onions, Stracciatella Cheese, Pomodoro 21

**Balck Mission Fig** Pistachio, Fontina, Mozzarella ✓ 21

## PASTA

🍷 GLUTEN-FREE SUBSTITUTE ADD 2

**Seafood Spaghetti** Black Mussels, Manila Clams, Tiger Shrimp, Scallops, Lightly Spicy Arrabbiata Sauce 🍷 21

**Spinach & Ricotta Ravioli** Brown Butter-Sage Sauce ✓ 16

**Cacio e Pepe** Bucatini, Creamy Parmesan, Black Pepper 🍷 ✓ 15

**Housemade Potato Gnocchi** Fresh Tomato Sauce, Mozzarella "Au Gratin" ✓ 🍷 16

**Dungeness Crab** Housemade Tagliolini, Dungeness Crab, Garlic, Roasted Cherry Tomato, Parsley, White Wine-Olive Oil 🍷 32

**Tagliatelle alla Bolognese** Egg Fettuccine, Bolognese Creekstone Farm All-Natural Angus Meat Sauce 🍴 🍷 17

**Lasagna** Bolognese Creekstone Farm All-Natural Angus Meat Sauce, Béchamel Sauce, Parmesan 🍴 17

## MAIN COURSE

**Cioppino** Seafood Stew: Tiger Shrimp, Calamari, Whitefish, Mussels, Manila Clams, Tomato Broth, Garlic Crostino 24

**Scottish Salmon** Sauteed Cherry Tomato & Fennel, Grilled Lemon 21

**Free-Range Chicken Breast Tenders** Market Mushroom Marsala Sauce, Sauteed Kale 🍴 20

**Grilled & Sliced Flat Iron Steak** Caramelized Onion, Gorgonzola Sauce, Balsamic Glaze, Roasted Potatoes 🍴 21

**Roasted Half, All-Natural Chicken** Lemon Sauce, Parmesan Roasted Potatoes 🍴 22 (please allow 20')

## DESSERT

HOUSEMADE DAILY

**Panna Cotta** Vanilla Cream Custard, Strawberry Sauce, Almond Tuille 10

**Flourless Chocolate Cake** Housemade Vanilla Gelato 11

**Tart Lime Pie** Graham Cracker Crust, Whipped Cream 11

**Tiramisú** Lady Fingers, Espresso, Vanilla-Mascarpone Cream, Cappuccino Sauce 12

**Housemade Italian Gelati and Sorbetti** 12

CHOICE OF 5 SELECTIONS

**Gelati:** Vanilla, Chocolate, Pistachio

**Sorbetti:** Strawberry, Lemon, Two Farmers' Market Seasonal Sorbetti (ask your server for today's flavors)