

Please enjoy family style brunch as your dishes arrive to the center of your table, ready for you to share

PRIMI

Grilled Sourdough

San Marzano tomato jam, mozzarella di bufala, sea salt 15

Salsiccia

Wood fired Italian sausage, onion, peppers, chilies, tomato sauce, grilled bread 18

Cavolini

Roasted brussels sprouts, pancetta, chilies, chili oil, bread crumbs 18

Grappa Cured Salmon

San Marzano tomato jam, pickled red onion, goat cheese, arugula, micro herbs, warm ciabatta 18

Antipasto

Chef's selection of cured meats, imported cheeses, Peroni mustard, house pickles, rustic ciabatta

2 for 22 | 4 for 42

INSALATA

Caprese

Manitoba tomatoes, fior di latte, arugula pesto, olive oil, balsamic reduction, sea salt 16

The Chopped

Romaine, kale, arugula, chickpeas, pine nuts, tomato, chilies, pear, coppa ham, fresh mozzarella, pecorino, roasted garlic dressing 17

Bambino

Seasonal beets, arugula, pistachio, fennel, gorgonzola, basil, honey shallot vinaigrette 14

Raccolata

Roasted cauliflower, parsnip, baby kale, radish, sweet potato, pumpkin seeds, ricotta salata, white balsamic vinaigrette 13

ADD Chicken Sausage 5 • Poached Egg 1

PASTICCINO

Torta

Pastry, porchetta, mozzarella, tomato jam, Grana Padano 8

Focaccia

Roasted Garlic, provolone, pecorino 7

Dolce Panino

Almond pastry, honey glaze, pistachio, seasonal fruit compote 9

CONTORNO

Hash

Homestyle potatoes, Grana Padano 5

Egg in a Jar

Polenta, truffle butter, soft poached egg, pancetta, basil, Grana Padano 6

Boar Belly

Honey glaze, preserved chilies 7

UOVA

Frittata

Roasted red peppers, caramelized onion, arugula, fontina, Grana Padano 14

Florentina

Poached eggs, potato hash, spinach, chilies, citrus hollandaise, Grana Padano 22

Napoletano

Baked eggs, Italian sausage, potato, tomato sauce, fior di latte, basil 21

ADD

Pancetta 3 • Chicken Sausage 5 • Lobster 12

PIZZA DAL FORNO

Pizza delle Nonne

Tomato sauce, Italian sausage, fontina, salsa rossa, Grana Padano, basil 19

Nel Mattina

Mascarpone cream sauce, potato, rosemary, pecorino, egg yolk, sea salt 18

Bianco

Mascarpone cream sauce, seasonal mushrooms, wilted arugula, roasted garlic, white balsamic, moliterno pecorino 20

Sylvia

Herbed olive oil, arugula pesto, grilled shrimp, pancetta, roasted tomatoes, mozzarella, goat cheese 20

Lucia

Caramelized onions, fig jam, Calabrese salami, gorgonzola, citrus tossed arugula, pecorino 19

ADD Mozzarella di bufala 5 • Gluten friendly dough 4

SECONDI

Rosso

Orriechette, tomato, red peppers, onion, ricotta, kalamata olives, olive oil, basil, pine nuts 23

Carbonara

Linguine, pancetta, roasted garlic, white wine, egg yolk, moliterno pecorino 27

Risotto

Wood fired seasonal mushrooms, arugula, white wine, cream, truffle butter 25

BEVAADA

ALLORA Tito's Vodka, vanilla Galliano, lemon, sage, pineapple, Lambrusco 12

PORTONIC White Port, Amaro Montenegro, lemon, orange bitters, mint 9

ILLUMINARE Averna, Amaro Montenegro, cold brew, mint 10

PG MIMOSA Aperol, Amaro Nonino, OJ, grapefruit, prosecco 12

ITALIAN CAESER Tito's Vodka or Boodle's Gin, house made caesar blend, citrus 11

ITALIAN SODAS 3.5 FRESH ORANGE JUICE 8

PIZZERIA
GUSTO