

COCKTAILS

Brunch Cocktails

Brandelli	11
Skyy Vodka, Mandarin, Rosemary Honey, St. Germaine	
Jalisco Sour	11
Blanco Tequila, Lime, Aperol, Cointreau, Egg White	
Zero Mary	10
Vodka, House-Made Bloody Mary Mix, Lemon	
Negroni Bianco	10
Leopold Gin, Infused Cocchi, Bianco Vermouth	
Hard Root Beer Float	12
Vanilla Soft Serve, Zaya Rum, Root Liqueur, Averna, Root Beer	
Corpse Reviver No.2	10
Beefeater Gin, Cointreau, Lillet Blanc, Lemon, Absinthe	
Mimosa (by the glass)	8.95
Mimosa (by the 1L pitcher)	19.95



STARTERS

Today's Seafood Crudo.....	A/Q
Marinated Italian Olives.....	5.50
Taleggio Stuffed Arancini, Black Garlic Aioli.....	8.25
Avocado Bruschetta, Manadori Balsamic, Spicy Coppa.....	5.95
Chickpea Bruschetta, Rosemary, Burrata.....	6.25

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PIZZA

Marinara	9.95
Tomato Sauce, Oregano, Garlic and De Padova Extra Virgin Olive Oil	
(F) Margherita	13.95
Tomato Sauce, Basil, Mozzarella, Parmesan and De Padova Extra Virgin Olive Oil	
Margherita Extra	16.95
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Parmesan and De Padova Extra Virgin Olive Oil	
Mission	15.75
Broccoli Di Ciccio, Roasted Garlic, Caramelized Onion, Fontina, Mozzarella, Calabrian Chili	
Townsend	15.95
Potato, Rosemary Oil, Sopressata, Roasted Garlic, Mozzarella, Grana Padano	
(F) Fillmore	16.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Parmesan, Pecorino, Fontina, Garlic and Thyme	
Geary	16.95
Manilla Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley and Calabrian Chile	
(F) Castro	17.50
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	
Brunch Pizza	16.75
Brussels Sprouts Leaves, Speck, Roasted Garlic, Crescenza, Mozzarella, Grana Padano, Egg	

(F) = pizza is available frozen to go

SALADS

Field Greens, Baby Chiogga and Gold Beets.....	11.75
Pickled Mustard Seeds, Taleggio Vinaigrette	
Wild Arugula, Asian Pear, Fennel, Hazelnut Vinaigrette.....	10.95
Caesar-Romaine Hearts with Farm Egg, Anchovy.....	10.95
Lemon, Garlic Croutons and Parmesan	



BRUNCH

Warm Buttermilk Biscuits, Apple Butter, Butter.....	4.95
Roman Style Dumpling, Slow Cooked Pork Belly.....	13.75
Crispy Broccoli, Poached Egg, Harissa	
Deep Fried French Toast, Honey Poached Pears.....	10.25
Vanilla Yogurt Crema, Toasted Pecans	
Skillet Fried Chicken Thighs with Semolina Waffle.....	12.75
Chestnut Honey Butter, Bacon, Maple Syrup	
Nicoise- Olive Oil Poached Tuna, Soft Egg, Purple Potato.....	15.95
Green Beans, Roasted Red Peppers, Olives, Zinfandel Vinaigrette	
Crispy Duck, Soft Polenta, Frisee and Bacon Salad.....	13.50
Fried Eggs	

PASTAS

Cavatelli, Sausage, Broccoli Di Ciccio, Butter Beans.....	16.95
Poached Egg	
Casareccia, Prosciutto, Arugula, Grana Padano.....	17.95
Straus Butter, Prosciutto Breadcrumbs, Poached Egg	

SANDWICHES

Braised Pork Shoulder, Housemade BBQ Sauce.....	10.45
Smoked Scamorza, Oregano and Cabbage Slaw	
Lamb Sausage, Roasted Pepper, Caramelized Onion.....	10.95
Spicy Yogurt, Onion Poppy Seed Roll	