

EGGS, FRITTATAS AND OMELETS

AVOCADO CAPRESE TOAST	\$14	VEGETARIAN FRITTATA	\$15
Whipped Burrata, Pesto, Avocado Mash, Roasted Tomatoes, Poached Egg, Topped with Micro Greens with Sourdough Points		Roasted Tomatoes, Broccolini, Spinach, Peppers, Caramelized Onion, and Avocado	
HUEVOS ROSSO'S	\$14	SPICY ITALIAN FRITTATA	\$17
Burrata, with baked Cherry Tomato Sauce, Olive oil, and Pecorino over Medium Eggs with Toasted Sourdough Point		Salami, Chorizo, Peppers, Ricotta, and Parsley	
ITALIAN HAM & CHEESE BRIOCHE	\$16	EGG WHITE OMELET	\$18
Crispy Mortadella, Prosciutto, and Ricotta, with Soft Butter Onions, Soft Scramble on Brioche Toast with Roasted Potatoes		Baby Kale, Heirloom Tomatoes, Gruyere Cheese, Caramelized Onions, Artichokes, and Avocado	
CROQUE MADAME	\$17	SHORT RIB OMELET	\$22
Prosciutto, Gruyere, Burrata, Hollandaise, Poached Egg, on Brioche Toast topped with Arugula and Whip Onion Sprouts		48 Hour Braised Short Rib, Caramelized Onions, Bell peppers, Smoked Mozzarella and Avocado	
PRIME FILET BENEDICT	\$24	FILET OMELET	\$26
Choice of Filet Mignon Medallions or Braised Short Rib, Hollandaise, Poached Egg with Buttered Kale Served on Croissant with Roasted Potatoes		Petite Filet, Caramelized Onion, Oven Roasted Tomatoes, Hollandaise, Asparagus and Avocado	
PASTA CARBONARA	\$16	CREATE YOUR OWN	\$16
Applewood Bacon, White Truffle Black Garlic Cream, Bucatini, Romano Cheese, Poached Egg		CYO OMELETS COME WITH A CHOICE OF (3) ITEMS Additional Items \$2 Each Ham / Bacon / Chorizo / Cheddar / Mozzarella / Broccolini / Black Olives / Peppers / Red Onion / Basil / Spinach / Mushrooms / Sun Dried Tomatoes / Kale / Chives / Avocado / Garlic Chips /	

BREAKFAST PIZZAS (12 INCH)

WHEN IN ROME	\$18	POTATO FENNEL BREAKFAST PIZZA	\$17
Applewood Smoked Bacon, Truffle Chorizo, Eggs, Smoked Mozzarella and Baby Arugula		White Sauce, Roasted Garlic, Applewood Bacon and Pesto	

LA DOLCE VITA

PANCAKES & BERRIES \$12

Traditional Pancakes Mascarpone & Cream with Maple Syrup & Assorted Berries

GLUTEN FREE PANCAKES.....\$14

Seasonal Berries with Sweet Cream & Maple Syrup

CANNOLI PISTACHIO WAFFLE.....\$15

Cinnamon Waffle Boat, Toasted Pistachio, Cannoli Cream, and Chocolate Caviar

MINI RICOTTA WAFFLES.....\$16

Vanilla Rose Maple Syrup, Assorted Berries, and Caramelized Banana

LIMONCELLO TIRAMISU FRENCH TOAST.....\$16

Cinnamon Brioche, Sweet Cream, Espresso Mascarpone,
Candied Lemon Zest and Lemon Curd

L'AMERICANO

ALL AMERICAN BREAKFAST.....\$14

(2) Eggs any style, Roasted Potatoes, Applewood Smoked Bacon or Sausage, Sourdough Toast or (2) Pancakes

ADDITIONAL SIDES AND BEVERAGES

Side of Bacon (2).....\$3 Side of Sausage (1).....\$3 Side Potatoes.....\$5 Side of Fresh Fruit.....\$5

Fresh Orange Juice		Fresh Grapefruit Juice		Fresh Ginger Orange
\$4.95		\$4.95		\$4.95

REGULAR COFFEE.....\$3.95

SPECIALTY LATTE'S.....\$5.95

Your choice of Milk - Whole - Cococut - Oat

Lavender | Pistachio | Orange Rose | Cannoli Cream | Coconut Matcha | Golden Milk

COCKTAILS

JR BLOODY MARY.....\$14

Kurvball Barbecue Whiskey, Lime Juice, House Mix

ITALIAN MAI TAI.....\$16

Rum, Amaro, Orgeat, Pineapple, Lime, Peach Bitters, Absinthe
Mist

BLOODY MARY.....\$14

House Pickled Vodka, Lime Juice, House Mix

ESPRESSO MARTINI.....\$16

Havana Club Aged Rum, Espresso, Coffee Liquor, Topped with Ameretto Cream Air

MIMOSA.....\$8

Seasonal Flavors

BELLINI **\$14**

Home Made Peach Gelato, Sparkling Rosé Wine, Topped
with Blood Peach Pureé

MICHELADA.....\$11

House Mix, Choice of Beer

SGROPPINO.....\$14

Malfi Gin, Homemade Lemon Gelato, Topped with Ruffino Prosecco

PISCO SANGRIA **\$14**

Canchaca, Rum, Pisco, Red Wine and Fresh Red Apple

CHAMPAGNE BOTTLE.....\$25

Choice of Orange Juice, Pineapple Juice, or Hibiscus Chamomile Syrup