

EGGS, FRITTATAS AND OMELETS

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

BREAKFAST PIZZAS (12 INCH)

<p>WHEN IN ROME..... \$18 Applewood Smoked Bacon, Truffle Chorizo, Eggs, Smoked Mozzarella and Baby Arugula</p>	<p>POTATO FENNEL BREAKFAST PIZZA..... \$17 White Sauce, Roasted Garlic, Applewood Bacon and Pesto</p>
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LA DOLCE VITA

PANCAKES & BERRIES \$12 Traditional Pancakes Mascarpone & Cream with Maple Syrup & Assorted Berries	MINI RICOTTA WAFFLES \$16 Vanilla Rose Maple Syrup, Assorted Berries, and Caramelized Banana
GLUTEN FREE PANCAKES \$14 Seasonal Berries with Sweet Cream & Maple Syrup	LIMONCELLO TIRAMISU FRENCH TOAST \$16 Cinnamon Brioche, Sweet Cream, Espresso Mascarpone, Candied Lemon Zest and Lemon Curd
CANNOLI PISTACHIO WAFFLE \$15 Cinnamon Waffle Boat, Toasted Pistachio, Cannoli Cream, and Chocolate Caviar	

L'AMERICANO

ALL AMERICAN BREAKFAST \$14 (2) Eggs any style, Roasted Potatoes, Applewood Smoked Bacon or Sausage, Sourdough Toast or (2) Pancakes
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ADDITIONAL SIDES AND BEVERAGES

Side of Bacon (2) \$3	Side of Sausage (2) \$3	Side Potatoes \$5	Side of Fresh Fruit \$5
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Fresh Orange Juice Fresh Grapefruit Juice Fresh Ginger Orange Fresh Juice
\$4.95 \$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	ESPRESSO MARTINI \$16 Havana Club Aged Rum, Espresso, Coffee Liquor, Topped with Ameretto Cream Air
BLOODY MARY \$14 House Pickled Vodka, Lime Juice, House Mix	BELLINI \$14 Home Made Peach Gelato, Sparkling Rosé Wine, Topped with Blood Peach Pureé
MIMOSA \$8 Seasonal Flavors	SGROPPINO \$14 Malfi Gin, Homemade Lemon Gelato, Topped with Ruffino Prosecco
MICHELADA \$11 House Mix, Choice of Beer	CHAMPAGNE BOTTLE \$25 Choice of Orange Juice, Pineapple Juice, or Hibiscus Chamomile Syrup
PISCO SANGRIA \$14 Canchaça, Rum, Pisco, Red Wine and Fresh Red Apple	