



BRUNCH

Every Saturday & Sunday 11:30AM-3:00PM

FOR THE TABLE

BURRATA CAPRESE BOARD \$16

fresh burrata, tomatoes, basil pesto,
aged balsamic & grilled ciabatta

SICILIAN ARANCINI \$16

crispy risotto balls stuffed with mozzarella,
bolognese, served with marinara

RICOTTA HONEY TOAST \$17

whipped ricotta, honey, pistachios
on toasted panella bread

BRUNCH PIZZA \$18

pizza baked with 3 eggs, crumbled bacon,
ricotta & mozzarella cheese

PROSCIUTTO & MELON PLATTER \$18

prosciutto di Parma, cantaloupe wedges, honey drizzle & mint

ENTRÉES

TUSCAN EGGS BENEDICT \$19

poached eggs, prosciutto, sautéed spinach,
ciabatta, basil hollandaise & breakfast potatoes

BREAKFAST CARBONARA \$18

rigatoni in a carbonara cream sauce with pancetta,
black pepper & a soft-poached egg

ITALIAN SAUSAGE FRITTATA \$19

sweet Italian sausage, peppers, onions,
mozzarella & arugula salad

SMOKED SALMON BRUSCHETTA \$24

toasted panella bread, whipped lemon
mascarpone, smoked salmon,
capers & pickled red onion

LEMON-RICOTTA PANCAKES \$18

ricotta pancakes with lemon zest,
mascarpone cream & seasonal berries

CHICKEN & WAFFLES \$24

crispy chicken cutlet, belgium waffle,
hot honey drizzle & fresh baby arugula

BRAISED SHORT RIB HASH \$26

slow-braised beef, crispy potatoes,
roasted peppers & a fried egg

GRUYERE & LEEK TART \$24

homemade pie crust, filled with a mixture of
gruyere leeks and eggs and baked to perfection
served with a roma tomato salad

SEASONAL PARFAIT \$14

honey vanilla yogurt topped with toasted granola & fresh fruit

SPECIALTY COFFEES

AFFOGATO AL CAFFÈ \$10

double espresso poured over vanilla gelato

CAPPUCCINO NOCCIOLA \$10

crafted cappuccino with a shot of frangelico &
crushed biscotti

NUTELLA MOCHA \$10

espresso, steamed milk,
chocolate-hazelnut, whipped cream

ESPRESSO ROMANO \$12

double espresso with romana sambuca

Please drink responsibly. 3822048



SIGNATURE BRUNCH COCKTAILS

SOLE DI CAPRI \$16

figenza vodka, pomelo vodka, st-germain elderflower liqueur, lemon & prosecco

BOURBON BRUNCH LIMONATA \$16

jefferson's small batch bourbon, pallini limoncello, lemon juice, soda water & candied lemon wheel

BLOODY BAR

KEEPING IT CLASSIC \$16

aspen vodka, grano's house tomato mix, calabrian chili, lime, olives & celery salt

EVERYTHING BAGEL BLOODY MARY \$17

3br pec vodka, tomato mix, lemon, everything bagel rim & pork roll skewer

BUILD YOUR OWN BLOODY \$18

Choose your base

aspen vodka | jefferson's bourbon
pantalones tequila | 3br pec vodka

Regular or Spicy

Choose Your Rim

sea salt | tajin | old bay
everything bagel seasoning | celery salt

Garnish Options (Includes 2 Skewers)

Additional Skewer \$2 each

*olives | *bleu cheese stuffed olives

*prosciutto & provolone stuffed cherry peppers

*cream cheese stuffed peppers | *cocktail onions

*celery stalk | *pickles | pepperoncini | *mini garlic knots

*mini mozzarella en carrozza

DRUNKEN KEY LIME PIE \$16

aspen vodka, 3br limoncello lime liqueur, absolut vanilla vodka, oatrageous coconut oat cream & graham cracker crumble rim

BIG MONEY SONNY MARGARITA \$17

partida reposado, grand marnier, fresh lime & agave

BUBBLY BAR

CLASSIC PROSECCO ON TAP \$10

MIONETTO PROSECCO SPLIT \$11

MIONETTO SPARKLING ROSE SPLIT \$11

ITALIAN MIMOSA \$15

mionetto prosecco & blood orange liquor

BLING BLING BELLINI \$15

mionetto prosecco, peach puree & topped with sparkles

MANMOSA \$15

blue moon, jameson orange & orange juice

MIMOSA BAR YOUR WAY!

Start with your bubbles and add any flavor puree or liquor

Purees

peach | prickly pear | strawberry
raspberry | mango | passionfruit

Liquors

limoncello | blood orange | fig | grapefruit
elderflower | ginger | violet | amaretto

FOREVER BUBBLES & BLOODY MARY BAR

MIX & MATCH YOUR BUBBLES & FLAVORS!

\$34 per person

ESPRESSO MARTINI BAR

MIDNIGHT IN TORINO \$16

aspen vodka, black cherry, amaretto, fresh espresso & dirty cherry garnish

NUTTY BY NATURE \$16

ballotin peanut butter chocolate whiskey, 3br kofi coffee liqueur, fresh espresso & mini reese's cup garnish

GET FIGGY WITH IT 16

figenza, mr black cold brew coffee, chocolate bitters, fresh espresso & chocolate covered espresso beans

OAT TO JOY \$16

oatrageous espresso oat cream, 3br kofi coffee liqueur & fresh espresso

ESPRESSO YOURSELF FLIGHT \$56

a flight of four martinis from above — served in tasting coupes for sharing (or not)