

Breakfast 9.2026

NONNA mercato

LONG BEACH ● CALIFORNIA

Colazione

Our Breads and Pastas are made in house fresh daily.

We source the highest quality organic and sustainable ingredients. It is important for us to create relationships with the farmers and have a deeper understanding of where our ingredients come from.

Thank you for dining with us.

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PANE TOSTATO

- CLASSIC COUNTRY BREAD** cultured butter & jam 8
- SEEDED BREAD** avocado, roasted tomato, chili oil 14
- BRIOCHE** ricotta, honey & pistachio 16

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PANINI E SANDI

- CROQUE SENIORA** croissant, french ham, bechamel taleggio, sunny side eggs, market lettuces 19
- ITALIAN MUFFIN** fennel sausage, scrambled eggs, white cheddar, hot sauce, english muffin 18

BAGELS TOSTATO

plain ● cinnamon cranberry ● everything ● sesame

- CLASSIC SMOKED SALMON LOX**
caper, onion, basil 18
- MARKET TOMATO & BASIL**
cucumber, cream cheese 13
- SCALLION CREAM CHEESE**
6
- RASPBERRY CREAM CHEESE**
7
- PLAIN CREAM CHEESE**
5

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PRIMA COLAZIONE

- GRANOLA** fresh honey yogurt, market berries 12
- BAKED EGGS** roasted tomato & sweet pepper stew goat ricotta, toasted bread 17
- NONNA BREAKFAST** eggs, bacon, toasted baguette market lettuces, jam 15
- TODAY'S SEASONAL QUICHE** bacon or vegetable market lettuces 14
- FRENCH OMELETTE** chives, farmers cheese market lettuces 19

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CONTORNI

- FARMERS MARKET FRUIT** 10
- FERMENTED HOT SAUCE** 2
- BACON(2)** 5
- EGGS(2)** 4
- AVOCADO** 4

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodbourne illness.*