

**SUNDAY**  
12:00pm - 3:00pm

# Brunch



## *Frittata Al Forno \$17*

Organic Pasture Raised Eggs, Zucchini, Red Bell Pepper, Mushrooms, Potato, Fior Di Latte Imported Mozzarella Baked To Perfection. Topped With Ricotta & Chives

## *Uova Al Pomodoro \$17*

Italian Plum Tomato Sauce, Three Organic Pasture Raised Eggs, Grated Parmigiana Reggiano, Evoo, Red Pepper Flakes, Fresh Basil. Baked In Our Wood Fired Oven, Served In Hot Cast Iron With Homemade Toasted Sour Dough Bread

## *Steak & Eggs \$32*

Sliced Skirt Steak, Two Organic Pasture Raised Eggs, Sliced Avocado, Roasted Potato, Micro greens

## *Bacon, Egg, Cheese \$17*

Three Organic Pasture Raised Sunny Side Up Eggs, Guanciale, Fontina Cheese, Panuozzo

## *Avocado Vespa \$17*

Two Slices Of Homemade Sour Dough Bread, Smashed Avocado, Hard Boiled Eggs, Crumbled Guanciale, Hot Honey Drizzle, Chia Seeds

## *Sunny Sorrento \$19*

Two Slices Of Homemade Sour Dough Bread,, Smashed Avocado, Crumbled Sausage, Sunny Side Organic Egg, Melted Imported Mozzarella

## *Carbonara Pizza \$22*

Comes Whole, Not Sliced

Fior Di Latte Mozzarella, Two Organic Eggs, Guanciale, Grated Parmigiana Reggiano & Pecorino Romano, Fresh Black Pepper

## *Smokey Sunrise Pizza \$24*

Comes Whole, Not Sliced

Smoked Scarmosa, Italian Crumbled Sausage, Two Organic Pasture Raised Eggs, Fire Roasted Potato, Red Onions

## *Pistachio E Nocciola (Serves 3-4) \$18*

Our Neapolitan Dough, Toasted In Our Wood Fired Oven, Spread With Nutella, Topped With Crushed Pistachio & Hazelnuts, Drizzled With A Pistachio Cream

## *S'mores Pocket (Feeds 2) \$18*

Our Neapolitan Dough Stuffed With Nutella, Graham Crackers, & Marshmallow. Roasted To Perfection In Our Wood Fired Oven, Drizzled With Nutella

*Side of Peter Luger's Bacon \$14*

*Side of Sunny Side Up Eggs \$3.50*

**Bottomless Brunch Cocktails & Wine \$28**  
*Unlimited, till you drop!*

**Pitcher of Red/White Sangria \$32**  
*Serves 4*

# Cocktails

*Italian Mimosa* ~~\$13~~ \$9.75

Prosecco Topped With Sicilian Blood Orange Juice

*Bellini* ~~\$13~~ \$9.75

Prosecco, Peach Puree

*Aperol Spritz* ~~\$14~~ \$10.50

Aperol, Prosecco, Selzter, Orange Peel

*Hugo Spritz* \$14 \$10.50

St Germain, Prosecco, Soda, Fresh Lemon & Fresh Mint

*Limoncello Spritz* ~~\$14~~ \$10.50

Limoncello, Prosecco, Soda, Lemon & Mint

*Sparkling Lambrusco Sangria* ~~\$16~~ \$12

Black Sheriff Rum, Cointreau, Peach Puree, Lemon Juice

*White Sangria* \$14 \$10.50

Pinot Grigio, Cointreau, Peach Puree, Lemon Juice

*Italian Screwdriver* ~~\$14~~ \$10.50

Italian Vodka, Sicilian Blood Orange Juice

*Gin & Tonic* \$15 \$11.25

Elephant Gin, Tonic, Lime Wedge

*Classic Mojito* ~~\$14~~ \$10.50

Bacardi Rum, Fresh Mint, Soda, Lime, Simple Syrup

*Limoncello Martini* ~~\$15~~ \$11.25

Italian Vodka, Limoncello, Lemon Juice

*Espresso Martini* ~~\$15~~ \$11.25

Italian Vodka, Italian Espresso, Coffee Liqueur

# Wines

*Prosecco, Veneto* ~~\$12~~ \$9.75

Exceptionally Dry Prosecco With Hints Of Green Apple, Citrus & White Flowers  
Not Only Organic But Biodynamic

*Lambrusco, Grasparossa Di  
Castelvetro DOP* ~~\$14~~ \$10.50

Sparkling, Red Ruby Color, Intense Scents Of Red Fruits

*Pinot Grigio, DOC Venezia* ~~\$15~~ \$11.25

Fruity & Savory, Full Bodied With Hints Of Apple & White Flowers

*PITCHER OF  
RED OR WHITE SANGRIA*

*\$32*

*SERVES 4*

*BOTTOMLESS BRUNCH  
COCKTAILS & WINE*

*\$28*

*UNLIMITED, TILL YOU DROP!*

