

SATURDAY & 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

Dolce Vita Pizza \$18

Comes Whole, Not Sliced

Nutella, Fresh Strawberries, Crushed Hazelnuts & Pistachio Nuts, Powered Sugar



Smoes Pocket \$18

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

Amore Di Fragola \$17

Our Pizza Dough Stuffed With Nutella & Fresh Strawberries, Finished With A Pistachio Drizzle

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

PITCHER
OF RED
OR WHITE
SANGRIA
\$32
Serves 4

Wines

BOTTOMLESS
BRUNCH
COCKTAILS
& WINE
\$28
UNLIMITED,
TILL YOU DROP!

Prosecco, Veneto ~~\$12~~ \$9

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

Lambrusco, Cantina Di Sorbara, Emilia Romagna ~~\$12~~ \$9

Sparkling Red Wine With Deep Color & Intense Fruity Aroma

Pinot Grigio Spasso, Veneto ~~\$14~~ \$10.50

Elegant On The Nose, With Hints Of Pear And White Blossom

Pinot Nero, Alto Adige ~~\$14~~ \$10.50

Fresh, Sappy And Harmonious With Seductive Hints Of Woodland Berries And Cherries

Featured Champagne By The Bottle

Served With Chocolate Covered Strawberries

Henri Giraud, Brut Esprit Nature ~~\$150~~ \$100

Henri Giraud, Mu18, 80% Pinot Noir-20% Chardonnay ~~\$450~~ \$280

