CASA GIANNA

RISTORANTE ITALIANO

BREAKFAST MENU

CLASSIC OMELET 19
three eggs - choice of cheese
choice of toast
cheese: cheddar, mozzarella, or provolone
choice of crispy breakfast potatoes
or watercress salad.

Omelet Add-Ons:
mushrooms +2 | spinach +2 | tomato +2
caramelized onion +2 | roasted peppers +2
avocado +4 | bacon +4
ham +4 | chicken sausage +4
smoked salmon +7 | egg whites +3

BREAKFAST PLATTER 30
two eggs any style
bacon or sausage - choice of toast

SIDES
bacon 7 | pork sausage 8 | chicken sausage 8
smoked salmon 10 | crispy breakfast potatoes 6
two eggs any style 5 | half avocado 5
watercress salad 11 | side toast 5

STEAK & EGGS 45
10 oz bavette, two eggs any style,
crispy breakfast potatoes,
roasted tomato, chimichurri

AÇAÍ CHIA OVERNIGHT OATS 15
vanilla overnight oats, acai chia pudding,
banana, fresh berries, pistachio granola, honey

FRENCH TOAST 19
vanilla chantilly, fresh berries,
powdered sugar, maple syrup

AVOCADO TOAST 21
sourdough, smashed avocado, poached egg,
stracciatella, calabrian chili,
gremolata, extra virgin olive oil

FRUIT BOWL 17
golden kiwi, melon, pineapple,
berries, grapes, watermelon

RICOTTA PANCAKES 21
whipped ricotta, fresh berries,
mixed berry compote, powdered sugar

CHEESE BLINTZES 14
sweet cream cheese, strawberry
preserves, powdered sugar

BEVERAGES

BREAKFAST COCKTAILS

BLOODY MARY 18
vodka, tomato juice, celery, lime, hot sauce

MIMOSA 16
cinzano prosecco, orange juice

APEROL SPRITZ 18
aperol, cinzano prosecco, club soda

BEERS
peroni nastro azzuro 8
modelo especial 8
wynwood la rubia 8
heineken silver 8
tripping animals ever haze ipa 9
heineken 0.0 N/A 8

JUICES
orange juice 6 | grapefruit juice 6 | apple juice 6

LA COLOMBE COFFEE

drip coffee	4.50	cortado	6
café au lait	6	latte	6
cappuccino	5.50	chai latte	7
espresso	5.50	matcha latte	7
double espresso	8	dirty chai latte	7.50
macchiato	5.50	lavender latte	7

RICHI TEA & BOTANICALS 7
english breakfast, earl grey, chamomile,
jasmine green, peppermint

SODAS 5

Service charge of 20% applied on all checks for your convenience. Must be ages 21+ to consume alcohol.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.