BAR TUTTO

BREAKFAST

SERVED 8AM-11AM

EATS

OVERNIGHT OATS, chia seeds, granola, maple, peaches — 12

TUTTO BREAKFAST, 2 eggs, bacon, hashbrown, tigelle — 22

SEASONAL OMELETTE maple glazed acorn squash, caramelized onions, goat cheese, sage — 18

PROSCIUTTO COTTO OMELETTE, mozzarella, chives — 19

CLASSIC BENEDICT, house ham, hollandaise, poached eggs — 21

PANCAKE, whipped butter, maple syrup — 14

SOURDOUGH FRENCH TOAST, crème anglaise, strawberry — 17

TIGELLE, WRAP, OR SCRAMBLE

Ham, Parmesan — 13

Sausage, American Cheese — 12

Bacon, Egg, American Cheese — 14

Chicken Sausage, Peppers, Squash, Cheddar — 13

Squash, Goat Cheese, Chive — 14

BREAKFAST COMBO:
Add Hashbrown or Seasonal Fruit — 5

SIDES

2 Eggs — 5

Breakfast Sausage — 5

Chicken Sausage — 4

Tigelle with Jam and Whipped Butter — 5

Hash Brown — 7

Bacon — 9

Ham — 4

Seasonal Fruit — 7

PASTRIES

Banana Cruffin — 8

Pistachio Bomboloni — 5

Berry Bomboloni — 5

Maple Bomboloni — 5

French Onion Danish — 8

Pumpkin Cake Donut — 5

Mushroom, Egg, Spinach Panzerotti — 5

Croissant — 4.5

Almond Croissant — 7

Prosciutto Parmesan Croissant — 6

Chocolate Hazelnut Croissant — 7

Chocolate Brownie Croissant — 8

Chocolate Chip Cookie — 4

Apple Fritter — 5

Chef/Owner: Joe Flamm

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will automatically be applied to parties of 6 or more.*

BAR TUTTO

DRINKS & WINE

DRINKS

COFFEE	medio	grande
Espresso (singolo/doppio)	— 4	— 5
Macchiato	— 5	— 6
Cortado	— 5	
Cappuccino	— 5	— 6
Latte	— 6	— 7
Drip Coffee	— 4	— 5
Cold Brew	— 5	— 6
Café Au Lait	— 5	— 6
Americano	— 5	— 6
Espresso Tonic	— 6	

TEA		
Mallorca Melon Iced Tea	— 5	— 6
Black Citron Iced Tea	— 5	— 6
Crèma Earl Grey	— 5	— 6
RTC Sencha (Green)	— 5	— 6
Regal English Breakfast	— 5	— 6
Magnolia Blossom Oolong	— 5	— 6
Emperor's Chamomile Mint	— 5	— 6
Soothing Sunshine Turmeric Ginger	— 5	— 6
Matcha Latte	— 7	— 8
London Fog	— 6	— 7

SPECIALTY DRINKS	medio	grande
Pistachio Crème Latte	— 8	— 9
Pumpkin Spice Latte	— 9	— 10
Brown Sugar Miso Latte	— 8	— 9
Golden Latte	— 8	— 9
Iced Coconut Americano		— 8
Chai Squared	— 8	— 9
Mocha	— 6	— 7
Hot Chocolate	— 5	— 6
Spiced Klug Cider	— 7	

SYRUPS — 0.75

Vanilla | Caramel | Hazelnut | Lavender

LEMONADE & ARTISANAL SODAS — 7

Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon
Italian Soda by Birrificio Baladan: Mela Zen, Cedrata
Galvanina: Blood Orange

WINE BY THE GLASS/BOTTLE

SPARKLING

Indigenous, Prosecco Brut, Glera, Veneto, Italy 2023	15/60
Cantina F.Ili Carafoli 'L'Onesta', Lambrusco di Sorbara, Emilia-Romagna, Italy NV	14/56
Domaine Montrose 'Zero Alcohol' Grenache/Cinsault. Languedoc, France 2024	15/64

WHITE

Torre Raone, Pecorino, Abruzzo, Italy 2024	15/60
Kurtatsch, Muller Thurgau, Trentino-Alto Adige, Italy 2023	16/64
Gobelsburg, Grüner Veltliner, Kamptal, Austria 2025	17/68
Alois Lageder 'Misto Mare', Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025	17/68
Cantina Colterenzio, Pinot Grigio, Alto Adige, Italy 2023	17/68

SKIN CONTACT/ROSÉ

Graci 'Etna Rosato', Nerello Mascalese, Sicily, Italy 2025	17/68
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025	17/68

RED

Foradori 'Lezer', Teroldego/Schiava/Lagrein/Merlot, Trentino-Alto Adige, Italy 2025 *chilled*	19/76
Cantine Valpane 'Rosso Pietro', Barbera, Piedmont, Italy 2020	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Copertino Riserva, Negroamaro, Puglia, Italy 2017	17/68
Luna Sicana 'A' Zita Cu Zitu', Nero d'Avola, Sicily, Italy 2020	17/68
Masseria Li Veli 'Askos', Susumaniello, Puglia, Italy 2024	20/80

BEER

Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin — 7

Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy — 9

Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois — 10

Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois — 10

Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois — 9

Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California — 9

Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon — 9