

BREAKFAST

SERVED 8AM-11AM

EATS

OVERNIGHT OATS, chia seeds, granola, maple, apple – 12

TUTTO BREAKFAST, 2 eggs, bacon, hashbrown, tigelle – 21

OMELETTE, mushroom, spinach, parmigiano fonduta – 18

PROSCIUTTO COTTO OMELETTE, mozzarella, chives – 17

TUTTO BENNIE, sausage, mushroom, tigelle – 21

CLASSIC BENEDICT, house ham, hollandaise, poached eggs – 20

PANCAKE, whipped butter, maple syrup – 14

SOURDOUGH FRENCH TOAST, crème anglaise, strawberry – 17

TIGELLE, WRAP, OR SCRAMBLE

Ham, Parmesan – 11

Sausage, American Cheese – 10

Chicken Sausage, Peppers, Squash, Cheddar – 13

Mushroom, Spinach, Sweet Potato, Mozzarella – 12

SIDES

2 Eggs – 5

Hash Brown – 7

Breakfast Sausage – 5

Bacon – 9

Chicken Sausage – 4

Ham – 4

Tigelle with Jam and Whipped Butter – 5

Seasonal Fruit – 7

White Cheddar Biscuit with Whipped Butter – 5

PASTRIES

Croissant – 4.5

Almond Cherry Danish – 7

Almond Croissant – 7

Peaches & Cream Danish – 6

Prosciutto Parmesan Croissant – 6

Passionfruit Tart – 7

Banana Cruffin – 8

Chocolate Caramel Tart – 7

Coconut Cruffin – 8

Kouign Amann – 6

Pistachio Bomboloni – 5

Occhetti Cookie – 5

Berry Bomboloni – 5

Chocolate Chip Cookie – 4

Chocolate Bomboloni – 4

Chocolate Hazelnut Croissant – 7

Cake Donut – 5

Double Chocolate Croissant – 6

Mushroom, Egg, Spinach Panzerotti – 5

Pistachio Butter & Jam Croissant – 6

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.*

DRINKS & WINE

	medio	grande		medio	grande
COFFEE			SPECIALTY DRINKS		
Drip Coffee	— 4	— 5	Pistachio Crème Latte	— 8	— 9
Café Au Lait	— 5	— 6	Blueberry Lavender Latte	— 8	— 9
Americano	— 5	— 6	Spiced Clementine Tea Lemonade	— 7	— 8
Cappuccino	— 5	— 6	Iced Coconut Americano		— 8
Latte	— 6	— 7	Freddo Matcha Pineapple		— 11
Macchiato	— 5	— 6	Matcha Latte	— 7	— 8
Cold Brew	— 5	— 6	Chai Latte	— 6	— 7
Mocha	— 6	— 7	London Fog	— 6	— 7
Espresso (singolo/doppio)	— 4	— 5	Hot Chocolate	— 5	— 6
Espresso Tonic	— 6				
Cortado	— 5				
			LEMONADE & ARTISANAL SODAS — 7		
TEA			Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon		
Mallorca Melon Iced Tea	— 5	— 6	Triple Lime Limeade: Lime Leaf, Black Lime, Fresh Lime		
Black Citron Iced Tea	— 5	— 6	Italian Soda by Birrificio Baladan: Mela Zen, Cedrata		
Crème Earl Grey	— 5	— 6	Galvanina: Blood Orange		
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			
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					
La Staffa ‘Mai Sentito!’ Frizzante Bianco, Verdicchio/Trebbiano, Marche, Italy NV 17/68					
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					
Cantina Mesa ‘Primo Bianco’, Vermentino, Sardinia, Italy 2024 14/56					
Via Alpina, Sauvignon Blanc, Friui-Venezia Giulia, Italy 2024 19/76					
Alois Lageder ‘Misto Mare’, Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025 17/68					
Caruso e Minini ‘Naturalmente Bio’, Catarratto, Sicily, Italy 2024 17/68					
SKIN CONTACT/ROSÉ					
Pullus, Pinot Grigio, Starjerska, Slovenia 2025 16/64					
Cantina Cenci Prima Quercia Rosato, Merlot, Umbria, Italy 2023 18/72					
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025 17/68					
RED					
Foradori ‘Lezer’, Teroldego/Schiava/Lagrein, Trentino-Alto Adige, Italy 2024 chilled 19/76					
Ettore Germano, Nebbiolo, Piedmont, Italy 2024 18/72					
Copertino Riserva, Negroamaro, Puglia, Italy 2017 17/68					
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024 17/68					
Ferro 13 ‘Nerd’, Nero d’Avola, Sicily, Italy 2024 16/64					
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2023 20/80					
Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin — 7			Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois — 11		
Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy — 9			Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois — 9		
Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois — 10			Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California — 9		
Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois — 10			Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon — 9		

DRINKS

WINE BY THE GLASS/BOTTLE

BEER