

STARTERS

- BROWN SUGAR ESPRESSO STICKY BUNS** , brown butter oat crumble / 12
- FRIED POTATOES** , patatas bravas style / 10
- SQUASH HUMMUS** , paprika, grilled flatbread / 14
- MUSHROOM BRUSCHETTA** , truffle sauteed beech mushrooms / 16
- NONNA’S MEATBALLS** , marinara braised veal, grilled semolina / 18
- VEGGIE HASH** , zucchini, squash, parsley / 12
- FRIED MORTADELLA** , basil pesto / 12
- SPICY KABOCHA SQUASH** , ricotta, fresh herbs / 15
- BURRATA**, roasted squash, pumpkin seed butter, brown sugar dressing / 20
add prosciutto / 6

SALADS

- CAESAR SALAD** , gem lettuce, parmesan, breadcrumbs / 14
- FRIED CALAMARI SALAD** , mixed greens, salt & vinegar chips / 22
- SWORDFISH SALAD** , seasonal vegetables, green goddess dressing / 25

MAINS

- PUMPKIN FRENCH TOAST** , cream cheese icing, candied pumpkin seeds / 18
- EGGS BENEDICT** , prosciutto chips, hollandaise / 20
- T.H.E.C.**, taylor ham, fried egg, cheese on a potato roll / 18
- DROP GNOCCHI SCRAMBLE** , bacon, cheese / 20
- FRIED EGG & GRILLED HALLOUMI CHEESE** , spiced carrots / 18
- STEAK & EGGS** , baked eggs in marinara sauce, grilled bread / 24
- FRIED CHICKEN BLT** , applewood smoked bacon / 18
- CHEESEBURGER** , house made potato roll / 20
- TAYLOR HAM & CHEESE SPAGHETTI** , fonduta sauce / 20
- RIGATONI BOLOGNESE** , pork, veal, beef, parmesan / 24
- MUSHROOM RAGU** , calabresselli pasta, hen of the woods, pecorino / 24



NOSTRANA BRUNCH MENU

BRUNCH COCKTAILS / 14

- BLUEBERRY BELLINI**
Blueberry, Vanilla, Prosecco Rose
- PALMER’S PEACH**
Vodka, Peach, Iced Tea, Lemon
- MIMOSA MARGARITA**
Reposado, Grand Marnier, Orange,
Honey, Lime, Prosecco
- TOMATO-TINI**
Taggiasco Gin, Dry Vermouth, Tomato,
Basil, Tabasco, Saline
- CAPPUCCINO FREDO**
Rumhaven Coconut, Boracay Cappuccino,
Sambuca Caffè, Espresso

SPRITZ BAR / 14

- ORCHARD SPRITZ**
Cocchi Rosa, Pumpkin Spice, Pineapple,
Lemon, Rosé Cider, Club Soda
- SPRITZ BOTANICO**
Ketel One Peach & Orange Blossom, Aperol,
Prosecco Rose, Club
- HUGOCELLO SPRITZ**
Limoncello, Elderflower, Lambrusco, Club Soda
- SARDINIAN BOTANICO**
Sard Orange, Salvia & Limone, Prosecco, Tonic

BOTTOMLESS MIMOSAS

BECAUSE BRUNCH SHOULD NEVER
RUN OUT OF BUBBLES!
20 per person

COFFEE & TEA

COFFEE 4 / COLD BREW 6.5 / TEA 4
DOUBLE ESPRESSO 5 / CAPPUCCINO 6.5
Choice of Whole Milk, Skim Milk, Oat Milk or Vanilla Almond Milk

WINE

- SPARKLING**
- PROSECCO** , Isotta Manzoni “L’Essenza”, NV (Veneto) / 14
- PROSECCO ROSE** , Isotta Manzoni “Emilia”, NV (Veneto) / 14
- LAMBRUSCO DI SORBARA** , Silvia Zucchi, 2023 (Emilia-Romagna) / 15
- WHITE**
- PECORELLO BIANCO** , Ippolito, 2023 (Calabria) / 15
- GAVI** , Produttori del Gavi “Il Forte”, 2023 (Piemonte) / 15
- VERMENTINO** , Prelus “Maremma Toscana”, 2024 (Toscana) / 16
- LUGANA** , Ca’Lojera, 2024 (Lombardia) / 16
- ORANGE WINE & ROSÉ**
- VERNACCIA SAN GIMIGNANO** , Montenidoli, 2023 (Toscana) / 17
- MARCHE ROSATO** , De Angelis, 2024 (Marche) / 15

- RED**
- ETNA ROSSO** , Firriato “Le Sabbie”, 2021 (Sicilia) / 17
- BARBERA D’LBA** , Paitin “Serra Boella”, 2023 (Piemonte) / 16
- MONTEPULCIANO D’ABRUZZO** , De Angelis, 2023 (Abruzzo) / 15
- CHIANTI CLASSICO** , Tenuta San Vito, 2023 (Toscana) / 16

BEER / 8

- PERONI NASTRO AZZURRO** , Pale Lager (5.1%)
- PAULANER OKTOBERFEST** , Märzen Lager (5.8%)
- SIXPOINT THE CRISP** , Pilsner, (5.4%)
- FLYUNG FISH FARMHOUSE** , Summer Ale, (4.6%)
- WHOLE HOG** , Pumpkin Ale (7%)
- DOWNEAST CIDER DONUT** ,Hard Cider (5.2%)

ZERO PROOF / 8

- FIGORELLA** , Lavender Honey, Lemon, Mint, Club Soda
- WHEN DOVES CRY** , Grapefruit, Rosemary, Lime, Ginger Beer
- PERONI O.O.** Non-Alcoholic Lager