

STARTERS

BROWN SUGAR ESPRESSO STICKY BUNS , brown butter oat crumble / 12

FRIED POTATOES , patatas bravas style / 10

SWEET POTATO HUMMUS , paprika, grilled flatbread / 14

TOMATO BRUSCHETTA , local tomatoes, lemon aioli, basil / 16

NONNA’S MEATBALLS , marinara braised veal, grilled semolina / 18

BURRATA, local peaches, mint, lemon, thyme / 20 add prosciutto / 6

VEGGIE HASH , zucchini, squash, sweet potatoes, parsley / 12

FRIED MORTADELLA , basil pesto / 12

LOCAL TOMATOES & CUCUMBER , dill, chives, sweet chile dressing / 12

SALADS

PEA CAESAR SALAD , gem lettuce, parmesan, breadcrumbs / 15

FRIED CALAMARI SALAD , mixed greens, salt & vinegar chips / 22

SWORDFISH SALAD , seasonal vegetables, green goddess dressing / 22

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

STEAK & EGGS , baked eggs in marinara sauce, grilled bread / 24

FRIED CHICKEN BLT , applewood smoked bacon / 18

GRILLED HALLOUMI CHEESE , fried egg, spiced carrots / 18

CHEESEBURGER , house made potato roll / 20

TAYLOR HAM & CHEESE SPAGHETTI , fonduta sauce / 20

RIGATONI BOLOGNESE , pork, veal, beef, parmesan / 24

SHRIMP SPAGHETTI , local tomatoes, basil, garlic / 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

SPRITZ ALBERO
Cardamaro, Cappelletti, Apricot, Grapefruit,
Prosecco, Limonata

HUGOCELLO SPRITZ
Limoncello, Elderflower, Lambrusco, Club Soda

L’ISOLA SPRITZ
Cocchi Rosa Aperitivo, Falernum, Lime,
Prosecco, Ginger Beer

SARDINIAN SPRITZ
Sard Orange, Salvia & Limone, Prosecco, Tonic

SPRITZ BOTANICO
Ketel One Peach & Orange Blossom, Aperol,
Prosecco Rose, Club

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, Soda

WHEN DOVES CRY , Grapefruit, Basil, Lime, Ginger Beer

PERONI O.O. Non-Alcoholic Lager