

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

APPLE SWIRL SEMOLINA FRENCH TOAST , apple compote, apple butter caramel / 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

PEAR BELLINI

Basil, Lemon, Prosecco

PALMER’S PEACH

Vodka, Peach, Iced Tea, Lemon

MIMOSA MARGARITA

Reposado, Grand Marnier, Orange,

Honey, Lime, Prosecco

OAT & ORANGE

Aperol, Oat Milk, Vanilla, Orange

CAPPUCCINO FREDO

Rumhaven Coconut, Boracay Cappuccino,

Sambuca Caffè, Espresso

SPRITZ BAR / 14

HOLIDAY SPARKLE

Select Aperitivo, Salvia e Limone, Ginger Bitters,

Prosecco, Club Soda

SBAGLIATO SPRITZ

Lo-Fi Amaro, Campari, Orange Bitters, Prosecco

HUGOCELLO SPRITZ

Limoncello, Elderflower, Lambrusco, Club Soda

SCARLET SPRITZ

Cappelletti, Limecello, Blood Orange,

Prosecco, Ginger Beer

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) / 16

WHITE

ETNA BIANCO , Firriato “Le Sabbie”, 2023 (Sicilia) / 16

FIANO DI AVELLINO , Donna Paolina, 2024 (Campania) / 15

VERMENTINO , Prelus “Maremma Toscana”, 2024 (Toscana) / 16

TOSCANA CHARDONNAY , Tenuta San Vito, 2023 (Toscana) / 16

ORANGE WINE & ROSÉ

TREBBIANO D’ABRUZZO , Bossanova “Swing”, 2023 (Abruzzo) / 16

PUGLIA ROSATO , Alberto Longo “Donadele”, 2024 (Puglia) / 15

RED

ETNA ROSSO , Firriato “Le Sabbie”, 2021 (Sicilia) / 17

CHIANTI CLASSICO , Tenuta San Vito, 2023 (Toscana) / 16

BARBERA D’LBA , Paitin “Serra Boella”, 2023 (Piemonte) / 16

ROSSO DI MONTALCINO , Celestino Pecci, 2022 (Toscana) / 20

BEER / 8

PERONI NASTRO AZZURRO , Pale Lager (5.1%)

VICTORY PRIMA PILS , German Pilsner (5.3%)

DIAMOND SPRINGS , Juice Box Hazy IPA, (6.7%) / 10

FOUNDERS BREAKFAST STOUT , Oatmeal Stout (8.3%)

TRÖEGS MAD ELF , Belgian Dark Strong Ale (11%)

DOC ’S , Hard Apple Cider (5%)

ZERO PROOF / 8

YOUNG BUCK , Cranberry, Vanilla, Orange, Ginger Beer

UNDER SAGE , Apple, Sage, Lemon, Cinnamon

PERONI O.O. Non-Alcoholic Lager