

BAR MEZZANA

CRUDO

Tuna Tartare*	20
calabrian chili aioli, castelvetrano olive, crispy shallots, fett’unta	
add avocado +4	
Yellowtail*	21
grapefruit, pickled chili	

Bubbles We Love

all \$50

Fondo Bozzole ‘Giano’ Lambrusco
Salamino, NV, Lombardy

Bisson Vino Frizzante
Glera, 2024, Veneto

Podere Il Saliceto ‘Bi Fri’
Sauvignon & Trebbiano, NV, Emilia-Romagna

Poggio Bbaranello ‘507’
Procanico, 2020, Lazio

Terah Wine Co. ‘Agua Fresca’ Piquette
Blend, NV, California

*May be raw or undercooked. Consuming raw or undercooked foods may cause foodborne illness. Before ordering, please notify your server if any-one at your table has food allergies.

Additional Gratuity: 20% gratuity will be added to parties of five or more.

DOLCE

Cinnamon Bun	8
cream cheese glaze	
Apple Crostata	15
salted caramel, sweet cream gelato	
Affogato	8
sweet cream gelato, freshly pulled espresso	
Sweet Cream Gelato	4
per scoop	
Passion Fruit Sorbetto	4
per scoop	

Brunch Cocktails

Garibaldi
campari, freshly squeezed orange juice - **16**

Italian Greyhound
punt e mes, grapefruit, salt - **16**

Everything But The Bloody
tequila, cucumber, lime
bloody mary seasoning - **17**

Bloody Mary
vodka, tomato, the usual suspects - **17**

Orange You Glad I Didn’t Say Mimosa
sparkling wine, blood orange, dimmi, aperol - **17**

Espresso Martini
vodka, coffee liqueur, vanilla,
freshly pulled espresso - **17**

PANE E SPUNTINO

Brioche Toast with Whipped Butter	5
Accompaniment	
Whipped Ricotta - 6	
mixed berry jam	

Yogurt	12
fruit & granola	

Antipasti Salad	19
salami, pecorino, kalamata, peperoncini	
add soft boiled egg +3	

Mixed Greens	16
local mesclun, sherry vinaigrette, herbs	

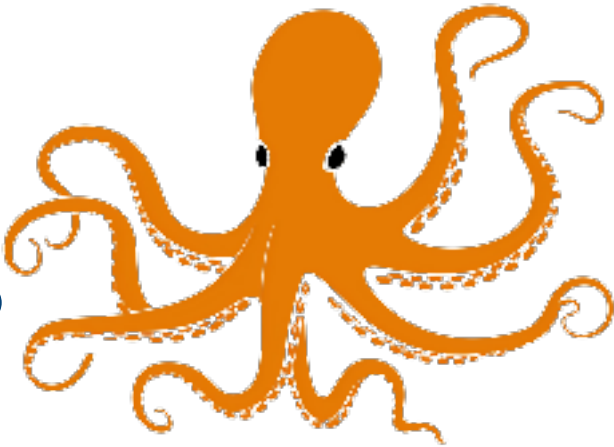
Burrata with Roasted Squash	23
apple butter, cranberry & pistachio relish,	
apple cider vinaigrette	
add prosciutto +6	

Pasta

Spaghetti
lemon, crispy prosciutto - **27**

Cacio e Pepe
parmigiano, pecorino, black pepper - **25**

Lumache Carbonara
guanciale, pecorino - **25**



SECONDO

Stuffed French Toast	22
fresh berries, butter, maple syrup	

Squash Caponata	23
polenta cakes, poached eggs	
add pork sausage +5	

Confit Duck Hash*	26
broccoli rabe, jalapeño, fried egg	

Eggs Benedict di San Daniele*	23
prosciutto, preserved tomato, poached eggs,	
hollandaise, mixed greens	

Potato & Caramelized Onion Frittata	21
roasted garlic aioli, side of mixed greens	
with grilled zucchini & goat cheese	

Egg Sandwich*	18
two eggs, bacon, english muffin	
american cheese, fries	

Double Cheeseburger	20
american cheese, fried onion, lettuce,	
pickles, dijonnaise, ketchup, fries	

Chicken Parmezzana Sandwich	18
hot dip, mozzarella, tomato sauce, fries	

Mortadella Sandwich*	20
olive & giardiniera spread, provolone, egg	

Smoked Salmon Tartine*	23
sourdough, herbed cream cheese, avocado	