

STARTERS

PUMPKIN BOMBOLONI 12
pumpkin spice cream cheese dip

RICOTTA BRUSCHETTA 10
with hot honey | add prosciutto ... 6

FRIED POTATO CARBONARA 8
pancetta, egg yolk

CACIO E PEPE ARANCINI 16
spicy marinara

BURRATA 20
squash, pomegranate, basil, pistachios | add prosciutto ... 6

FRIED CALAMARI 18
calabrian chili agrodolce

CHEESE & SALUMI

served with giardiniera & a housemade fennel-raisin semolina roll

CHEESE BOARD 3 FOR 18

VAMPIRE SLAYER, garlic cheddar (cow)

WOOLY WOOLY, honey & oregano (sheep)

SUNNY RIDGE, beer-washed, tangy (goat)

RED ROCK, creamy blue cheddar (cow)

MANCHEGO, firm & nutty (sheep)

ESPELETTE MARBLED, sweet & smoky (goat)

SALUMI BOARD 3 FOR 22

PROSCIUTTO DI PARMA, 24 month

FINOCHIETTA, fennel seed & wild fennel pollen

SWEET SOPPRESSATA, dry-cured, garlic, spices

BEEF BRESAOLA, salt cured beef

LONZINO, pork loin, herbs, spices

HOT COPPA, pork shoulder, chiles, garlic

COFFEE & TEA

COFFEE 3 | COLD BREW 6

ESPRESSO, Single 3.5 | Double 6 | CAPPUCCINO 4.5

TEA, Harney & Sons 4



BRUNCH MENU
FALL 2026

MAINS

APPLE PANCAKES 18
apple compote, whipped cream, caramel jam, candied oat

STEAK & EGGS 25
baked eggs, seasoned tomato sauce, grilled bread

BRUNCH BOARD 16
2 eggs any style with choice of bacon, sausage or prosciutto & grilled bread
add smoked salmon ... 5

MEATBALL PARM BAKED UOVO 22
mozzarella, marinara, parmesan, grilled bread

FALL SALAD 18
arugula, red watercress, apples, almonds, dried cherries,
brown sugar dressing, shaved misty morning cheese
add fried chicken ... 10

SHRIMP PANZANELLA SALAD 25
house made focaccia, tomato, onions, herbs

CHEESEBURGER 20
house made bun | choice of fries or salad

TAYLOR HAM & CHEESE SPAGHETTI 22
housemade spaghetti, fonduta sauce

GNOCCHI BOLOGNESE 22
housemade gnocchi, pork, veal, beef, parmesan

CHICKEN CUTLET CAESAR 22
semolina breaded chicken, chopped spicy caesar salad

Please inform your server of any allergies or dietary restrictions.
Consuming raw or undercooked foods may increase your risk of foodborne illness.
An automatic gratuity of 20% will be included for parties of 6 or more.
A 3% fee will be added to all checks paid by credit card. Thank you for understanding!

COCKTAILS

SIGNATURE BLOODY, House Mix - Vodka or Tequila 14

APEROL SPRITZ, Aperol, Prosecco, Club Soda 14

SARTI SPRITZ, Sarti, Prosecco, Club Soda 14

PIMM'S CUP, Pimm's No. 1, Bourbon, Lemon, Ginger 15

PUMPKIN SPICE ESPRESSO MARTINI, Vodka, Borghetti,
Pumpkin Spice, Espresso 16

POM & FIG, Figenza Vodka, Pomegranate Juice, Carpano Antica, Lime 16

BLACK WIDOW, Chile Infused Tequila, Blackberry, Cinnamon, Lime 16

BEETS ME, Gin, Limoncello, Beet, Lemon, Basil 16

APPLE OF MY RYE, Rye, Berenzen Apple, Cinnamon,
Dry Curacao, Lemon, Egg White 16

PERFECT MATCH, Reposado, Caramel, Matcha, Heavy Cream, Egg 16

ZERO PROOF

EASY BREEZY, Blackberry, Lemon, Fall Spice Syrup, Soda 8

AUTUMN ORCHARD, Apple, Cinnamon, Lemon 8

WINE

Sparkling & Rose

PROSECCO, Isotta Manzoni "L'Essenza", NV (Veneto) 15

LAMBRUSCO DI SORBARA, Cantina di Soliera, NV (Emilia-Romagna) 16

LOMBARDI ROSATO, Fontezoppa "Chiacchierona", 2024 (Marche) 16

White

FALANGHINA, Alois "Caulino", 2024 (Campania) 16

BOMBINO BIANCO, Alberto Longo "Le Valli", 2024 (Puglia) 16

LOMBARDI BIANCO, Fontezoppa "Acquamarina", 2024 (Marche) 16

VERMENTINO, Prelius, 2024 (Toscana) 17

GRILLO, Feduo Montoni "Timpa", 2023 (Sicilia) 17

Red

SCHIAVA, Elena Walch, 2024 (Alto Adige) 17

VALPOLICELLA CLASSICO, Pra "Morandina", 2024 (Veneto) 17

MONTEFALCO ROSSO, Arnaldo Caprai, 2021 (Umbria) 17

LOMBARDI ROSSO, Fontezoppa "Capatosta", 2022 (Marche) 16

TOSCANA ROSSO, Tenuta Sette Cieli "Yantra", 2023 (Toscana) 20