

# il Bracco

## WEEKEND LUNCH

### **ZEPPOLE**

Italian donut holes, served with orange marmalade 10

### **BLUEBERRY FOCACCIA**

with lemon and brown sugar 9

### **ARTICHOKE & ARUGULA SCONE**

fresh baby artichokes, wild arugula, Reggiano cheese 12

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### **SHAKSHUKA ALLA VERDE**

sunny side up eggs in herb sauce, with veggies, feta, & focaccia 19

### **FRITTATA**

Vital Farms eggs, asparagus, tomatoes, goat cheese, arugula 17

### **BUCATINI CARBONARA**

housemade pasta, pancetta, egg & Reggiano cheese 24

### **MORTADELLA SANDWICH**

arugula, pesto, ricotta, shaved mortadella, on housemade focaccia 16

## HOUSE COCKTAILS \$17

### **THE BRACCO**

frozen greyhound with Aperol and fresh Ruby Red grapefruit

### **BREAKFAST MARTINI**

Sapphire, Grand Marnier, marmalade & fresh lemon

### **APEROL SPRITZ**

Aperol, La Gioiosa Prosecco, soda

### **CARAJILLO**

freshly brewed Greenway espresso, Licor 43

### **ESPRESSO MARTINI**

the classic made better with freshly brewed Greenway espresso

### **MIMOSA**

La Gioiosa, choice of freshly squeezed orange or grapefruit 15

## INQUIRE ABOUT OUR ZERO PROOF COCKTAILS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you have food allergies please notify us as not all ingredients are listed.

