

# ADDITIONAL DISHES COMING SOON!



{ • GLUTEN FREE }

## EGGS & OMELETS

egg whites available upon request  
at no extra charge

- SCRAMBLED EGGS\* — 12  
breakfast potatoes & challah toast  
add applewood smoked bacon 5  
prosciutto di parma 5  
italian sausage 5  
eastern nova smoked salmon 9

- THREE CHEESE OMELET\* — 22  
breakfast potatoes
- BELLA BENEDICT\* — 18  
italian ham, burrata mozzarella,  
parmesan hollandaise, breakfast potatoes

- SMOKED SALMON — 19  
EGGS BENEDICT\*  
tomato, hollandaise, breakfast potatoes
- AVOCADO TOAST — 19  
& POACHED EGGS\*  
add eastern nova salmon 9

## BRUNCH SPECIALTIES



- CLASSIC BUTTERMILK — 16  
PANCAKES  
fresh strawberries, all-natural maple syrup
- BLUEBERRY BUTTERMILK — 18  
PANCAKES  
blueberry compote, all-natural maple syrup

## BRUNCH SIDES

- APPLEWOOD SMOKED BACON — 7
- PROSCIUTTO DI PARMA — 7
- BREAKFAST POTATOES — 5  
roasted peppers, caramelized onions,  
sicilian oregano

# VEGETABLE ANTIPASTO BAR

THREE VEGETABLE PLATE 23 | FIVE VEGETABLE PLATE 32

## Specialty Appetizers

- TOASTED WHOLE GARLIC LOAF — 7.50
- TOASTED WHOLE GORGONZOLA LOAF — 8  
igor gorgonzola dolce, caramelized onion
- FRIED ARTICHOKE ALLA GIUDIA — 18  
lemon aioli
- GRILLED OCTOPUS — 18  
sicilian hummus
- FRIED CALAMARI — 18  
vinegar peppers
- SHORT RIB MEATBALLS  
two 8.50 | four 15.50

### CAULIFLOWER MILANESE

- ROASTED HEIRLOOM CARROTS
- PUFF PASTRY VEGETABLE TART
- SAUTÉED SPINACH

### • BROCCOLINI AGLIO E OLIO

- STRING BEAN SALAD
- GRILLED RED & YELLOW PEPPERS
- MUSHROOM TRIFOLATI

## VEGETABLE PARMESANS

- EGGPLANT PARMESAN
- GRILLED ASPARAGUS
- BRUSSELS SPROUTS CACIO E PEPE

## SOUP & SALADS

- ITALIAN WEDDING SOUP — 14  
meatball, chicken, sausage, farro, escarole
- MARILENA SALAD\* — 16  
arugula, truffle pecorino cheese, grapes, walnuts
- LITTLE GEM CAESAR\* — 17  
brioche croutons
- BURRATA CAPRESE SALAD\* — 16  
housemade burrata mozzarella,  
heirloom tomato, avocado

- CAPRESE AMERICANO\* — 18  
smoked salmon, housemade burrata mozzarella,  
tomato, capers
- PROSCIUTTO & BURRATA — 19
- CHICKEN COBB SALAD — 27  
farro, avocado, bacon, truffle pecorino cheese,  
hard boiled egg, olives, roasted peppers

- HERBED CHICKEN PAILLARD — 27  
& MARILENA SALAD  
arugula, truffle pecorino cheese, grapes, walnuts
- SEARED SALMON & FARRO SALAD 32  
avocado, heirloom tomato, frisée, lemon vinaigrette
- SHRIMP NIÇOISE SALAD — 30  
heirloom potato, haricot vert, anchovy,  
hard boiled egg, tomato, olives

## PASTA

- PENNE CAPRESE — 24  
stracciatella, tomato, basil
- ORECCHIETTE WITH SUMMER TRUFFLE & CAULIFLOWER — 28
- HOUSEMADE BURRATA RAVIOLI — 26  
pomodoro sauce, basil

- CHEF BRANDO'S LASAGNA — 29  
meatball, béchamel
- SPAGHETTI & BROCCOLI RABE PESTO — 25  
pecorino cheese
- FETTUCINE BOLOGNESE — 25  
three meat ragu

- SPAGHETTI & SHORT RIB MEATBALLS — 26
- SPAGHETTI CARBONARA\* — 26  
guanciale bacon, egg, pecorino
- FETTUCINE & RED SHRIMP — 28  
lemon, arugula, parmigiano

## SEA

- SALMON (TRUE NORTH) — 34  
sicilian ratatouille crust, spring peas, spinach
- BRANZINO AL FORNO — 33  
spinach limone
- DOVER SOLE — petit 33 | regular 49  
lemon beurre blanc, asparagus

- RED SNAPPER LIVORNESE — 38  
tomato, olives, capers, potatoes
- LOBSTER SPAGHETTI — MP  
FRA DIAVOLO\*, 'nduja sausage

## LAND

add spaghetti pomodoro 7.50

- CHICKEN PEPPERONI — 32  
PARMIGIANA burrata mozzarella
- VEAL CUTLET MILANESE — 36  
tomatoes, basil
- NY-STRIP STEAK\* — 58  
cacio e pepe fries
- DOUBLE BACON CHEESEBURGER — 22  
tillamook cheddar, cacio e pepe fries

## PIZZA

- MARGHERITA — 24  
burrata mozzarella, pomodoro, basil
- FOUR SEASONS VEGETABLE — 25  
roasted pepper, mushrooms, eggplant, pesto, pomodoro

- A LOT OF PEPPERONI — 25  
'nduja, spicy honey
- PROSCIUTTO DI PARMA & ARUGULA SALAD — 26  
parmigiano reggiano, fennel, burrata mozzarella

- SHORT RIB MEATBALLS — 27  
burrata mozzarella
- SPECIALITA! WHOLE LOBSTER PIZZA 44  
zucchini, peppers, burrata mozzarella

Relax... You're in the hands of the Fireman Hospitality Group. Family owned.

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN  
FOR INFORMATION VISIT SHELLYFIREMAN.COM  
ORIGINAL PAINTINGS BY MARK KOSTABI

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.