

HOUSE FAVORITES

... make it brunchier - add an egg to anything +3

SALADS

add burrata 5 | chicken 7 | salmon 8 | prawns 9 | steak 9

CAESAR SALAD 12

romaine, radicchio, parmigiano croutons, caesar dressing

MISTA SALAD 10

mixed greens, taggiasca olives, heirloom cherry tomatoes, pickled red onion, red wine vinaigrette

PIZZA, PASTA & PARM

CLASSICA PIZZA 11

pomodoro, mozzarella, aged parmigiano, basil

CALABRESE PIZZA 15

thick-cut pepperoni, fennel sausage, red onions
mozzarella, pomodoro

SPAGHETTI POMODORO 18

+ ADD TWO NICOLETTA MEATBALLS \$8

+ ADD BURRATA \$3

CHICKEN PARM 22

crispy chicken cutlet, roasted tomato, straciatella cheese, basil, served with sauteed spinach

SIDES 6

PANCETTA

MEATBALL PATTY

SCRAMBLED EGGS



ASK ABOUT
Gluten Free
PIZZA & PASTA!

BRUNCH

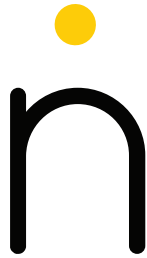


CHEF / OWNER MICHAEL WHITE

CHEF DI CUCINA KRIS JIMENEZ

****consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness**

nicoletta
ITALIAN KITCHEN



Brunch Beverages

COFFEE

Proudly serving La Colombe

ESPRESSO 3

MACCHIATO 3.5

AMERICANO 3.5

MOCHA 4.5

LATTÉ 4

CAPPUCCINO 4

SELECTION OF HOT TEAS 4

BY IN PURSUIT OF TEA

ORANGE OR GRAPEFRUIT JUICE 4

BOOZY

by the glass \$5 | \$15 for a full carafe

BLOODY MARY

skyy vodka

house bloody, caprese skewer

CLASSIC MIMOSA

orange juice, bubbles

PEACH BELLINI

peach purée, bubbles

TO SHARE

BREW'D COFFEE CAKE 8

house-made coffee cake...as seen in brew'd

GARLIC KNOTS 8

TUSCAN POTATOES 9

parmigiano fonduta

PASTRAMI SMOKED SALMON CROSTINI 15

dill & caper mascarpone, pastrami smoked salmon
hard boiled egg

PROSCIUTTO & BURRATA 14

creamy mozzarella, sweet pickled melon,
toasted pine nuts, pizza bianca

BRUNCH FAVORITES

STEEL CUT OATMEAL 10

cinnamon & brown sugar, seasonal fruit

WAFFLE 12

poached pear, whipped almond mascarpone,
toasted almonds, maple syrup

NICOLETTA OMELETTE 14

spinach, mascarpone, parmesan, crispy potatoes

EGGS PURGATORIO 14

pomodoro, onions, peppers, two baked eggs
served with grilled baguette

STEAK HASH 17

Prime top round, sautéed peppers and onions
crispy potatoes poached eggs, hollandaise

BREAKFAST CALZONE 13

signature 3-day dough, eggs, mozzarella
sausage, onions, basil, pomodoro

CARBONARA 18

pancetta, scallions, poached egg, pecorino

WHITE LABEL BURGER 16

aged lafrieda beef blend, caramelized onions
provolone, tomato conserva, dijonnaise, brioche bun
+ ADD AN EGG \$3