

ALL DAY BREAKFAST & BRUNCH

SBAGLIATO SPRITZ \$14.50
campari, sweet vermouth, prosecco, orange
BLOODY MARY \$13
MIMOSA \$13
BELLINI \$13

EGGS & OMELETS

cacio e pepe french fries
egg whites available upon request at no extra charge

- **scrambled eggs** 12.50
 - applewood smoked bacon 17.95
 - prosciutto di parma 17.95
 - italian ham 17.95
 - housemade italian sausage 17.95
 - eastern nova smoked salmon 19.95
- **gooey cheese omelet*** 17.95
cheddar, parmesan, mozzarella
- **sausage & broccolini omelet** 17.95
provolone cheese
- avocado toast & poached eggs** 19.00
challah bread, pumpkin seeds, salad
(ezeikel bread available on request)
add eastern nova smoked salmon 9.50
add prosciutto 5

*additional ezeikel whole grain toast,
everything bagel or gluten free toast +3.50*

Breakfast Specialties

- artichoke frittata omelet*** 18.95
crispy shallots, parmigiano, pecorino
- eastern nova smoked salmon bagel board** 19.95
served with cream cheese, bibb lettuce, cucumber, tomato, onion,
capers and everything bagel

FRENCH TOAST & PANCAKE

Tony Bennett's french toast 18.95
strawberries, pecans & all-natural maple syrup



- classic buttermilk pancakes** 17.95
strawberry compote, all-natural maple syrup
- blueberry buttermilk pancakes** 18.95
blueberry compote, all-natural maple syrup
- toasted hazelnut maple pancakes** 19.95
mascarpone cream, hazelnut sauce

ENERGY BOWLS

- greek yogurt bowl** 14.00
blueberries, strawberry
- greek yogurt & granola bowl** 16.00
blueberries, strawberry

SIDES



- **applewood smoked bacon** 6.95
- **italian ham** 6.95
- **housemade italian sausage** 6.95
- **eastern nova smoked salmon** 9.50
- **cacio e pepe french fries** 10.00
- everything bagel & cream cheese** 10.50
bibb lettuce, cucumber, tomato, onion, capers
- additional toast** 3.50
ezeikel sprouted whole grain toast, bagel, challah bread or gluten free toast

AVAILABLE AFTER 12 PM

VEGETABLE ANTIPASTO BAR

three vegetables 23.75 | five vegetables 27.75

- cauliflower milanese
- sicilian eggplant caponata
- puff pastry vegetable tart
- string bean salad
- **broccoli rabe aglio e olio**
- **five-bean salad**
- **mushroom trifolati**
- **roasted heirloom carrots**
- **sausage & peppers**
- **marinated olives & shaved parmigiano**

VEGETABLE PARMESANS

- zucchini parmesan
- **asparagus** parmesan cream, toasted hazelnuts
- brussels sprouts cacio e pepe
- roasted eggplant parmesan

STARTERS

- specialita!* **italian wedding soup** 13.50
- **caprese salad with housemade burrata mozzarella** 15.00
avocado, tomato, basil
- **caprese americano** 18.00
smoked salmon, housemade burrata mozzarella tomato, capers
- **little gem caesar*** brioche croutons 16.00
- **marilena salad** 16.50
truffle pecorino cheese, red grapes, walnut, arugula
- *specialita!* **fried artichokes alla giudia** 22.00
- short rib meatballs** two 8.50 | four 15.50

SALUMI BOARD

for the table

prosciutto di parma, mortadella, salami cacciatorini, salami finocchiona,
short rib meatball, housemade burrata mozzarella, truffle pecorino cheese, grissini 30.00

Individual Plate of Prosciutto, Mortadella or Salami 12.00

PASTA

whole wheat pasta or gluten free pasta available

- ✓ **housemade ravioli stuffed with burrata** pomodoro, basil 26.50
- rigatoni alla vodka** guanciale bacon, breadcrumbs 23.50
- ✓ **spaghetti & broccoli rabe pesto** 24.50
pecorino cheese
- specialita!* **café fiorello lasagna** 32.50
short rib meatball, braised short rib
- fettuccine bolognese** meat ragu 24.50
- spaghetti carbonara** guanciale bacon, egg 23.75

SEAFOOD ANTIPASTO

- mussels marinara** 18.00
- fried calamari** 18.00
hot cherry pepper
- fried shrimp** 17.00
garlic tartar sauce
- clams oreganata** 26.00
baker's dozen (13)

ENTRÉES

- **true north salmon & quinoa** 32.75
avocado, orange, cucumber, dried currants, almonds
- **jumbo lump crab & avocado** fennel, orange 36.75
- red shrimp & caesar salad** brioche croutons 29.50
- **whole lobster caprese salad** 46.00
housemade burrata mozzarella, tomato trio, frisée
- double patty cheeseburger** 19.00
tillamook cheddar, cacio e pepe fries
- chicken pepperoni parmigiana** 31.75
housemade burrata mozzarella, guanciale bread crumbs
- veal parmigiana** housemade burrata mozzarella 35.95

PIZZA

gluten free pizza crust 5.00

- ✓ **margherita** 23.95
burrata mozzarella, pomodoro, basil
- a lot of pepperoni** 'nduja sausage, spicy honey 25.75
- ✓ **four seasons** 25.50
mushroom, artichoke, roasted peppers, pesto
- prosciutto di parma** 25.95
arugula, fennel, parmesan, burrata mozzarella
- sweet fennel sausage & roasted pepper** 25.50
burrata mozzarella
- short rib meatballs** aged provolone, burrata mozzarella 27.00
- meat lovers** 29.50
prosciutto di parma, mortadella, salami cacciatorini, salami finocchiona,
short rib meatball, fennel sausage, mixed greens
- new!* **smoked salmon pizza** 34.00
black caviar, crème fraîche, red onion
- new!* **white clams pizza** 29.00
zucchini, pecorino romano, garlic, oregano