

BRUNCH

Winter

INSALATA

Organic Greens , fresh lemon thyme vinaigrette	5
Shaved Fennel , baby arugula, fresh goat cheese, balsamic vinaigrette	6
Roasted Beets , endive, sliced baby artichokes, watercress	7
Pear & Radicchio , spicy walnuts & Gorgonzola	7

PANINI

Grilled Portobello Mushroom , roasted peppers, arugula & Grana Padana	8
BLT , pancetta, arugula, tomatoes & roasted garlic aioli	9
Chicken Cotoletta , grilled chicken cutlet, grilled eggplant & onions, shaved Parmigiano Reggiano	9
Panino di Polpetta , meatballs, tomato sauce, Asiago	9

PASTA

Cavatelli , toasted garlic, broccoli & bread crumbs	10
Orecchiette , sweet sausage ragu & broccoli rabe	11
Gnocchi alla Telefono (made daily), smoked mozzarella, tomato & rosemary	11
Spaghetti Carbonara , guanciale, black pepper, onion, egg & Parmigiano Reggiano	12

SECONDI

Frittata del Giorno	10
Baked Eggs , squash caponata, Caciocavallo	9
Poached Eggs	
with creamy polenta & wild mushrooms	9
on toast with asparagus, fontina & white truffle oil	10
on foccacia with pancetta, pickled onions & fresh goat cheese	10
Grilled Salmon , balsamic glaze, squash Caponata	11
Sweetbread Hash , potatoes, scallions, pancetta & poached egg	11
Grilled Guinea Hen , pumpkin & scallion fregula with saba	12
Skirt Steak , with pan fried potatoes & organic greens	14

SIDES:

Pan fried potatoes , lemon & chopped escarole	5
Sauteed broccoli rabe , toasted garlic & bread crumbs	5
Sauteed kale , pepperoncini & balsamic	5
Fregula , roasted pumpkin & scallions	6
Grilled fennel sausage	6
Bacon	6

Bellini / Mimosa

7

Chef: "Chabelo" Ramirez

We accept **American Express, Visa, MasterCard**
A 20% gratuity will be added to tables of six or more
Gifts Certificates Available