



BRUNCH MENU

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

CHICKEN N' WAFFLES

OPEN-FACE WAFFLES & PARMESAN CRUSTED FRIED CHICKEN BREAST,
BASIL-HONEY BUTTER 15

SUGAR PEARL WAFFLES

FRESH FRUIT, CITRUS CREAM CHEESE, WHIPPED CREAM 10

CARBONARA

HOUSE-MADE SPAGHETTI, PANCETTA, PEAS, EGG
-PECORINO SAUCE 13

SHRIMP N' GRITS

SMOKED SPICY SAUSAGE, POACHED EGG, CREAMY POLENTA, ROASTED RED PEPPERS,
MUSHROOMS, WHITE WINE SAUCE 15

PALERMO OMELETTE

MARINATED ARTICHOKE, ROASTED RED PEPPERS, FRESH MOZZARELLA, HOMEFRIES 12

HAM E SPINACI OMELETTE

BABY SPINACH, SMOKED HAM, FONTINA CHEESE 14

STEAK AND EGGS

GRILLED 10 OZ RIBEYE, EGGS, HOMEFIRES, GARLIC WILTED SPINACH 20

GALLURE DI MADRE

HOUSE-MADE TUSCAN TOAST, PARMA PROSCIUTTO, FRIED EGG,
MANCHEGO BECHAMEL 14

TUSCAN BENEDICT

CRISPY PANCETTA, TOASTED TUSCAN BREAD, POACHED EGGS, CALABRIAN CHILE
HOLLANDAISE AND HOMEFRIES 14

HOUSE-GROUND BURGER

8OZ ANGUS BEEF BURGER, CRISPY PROSCIUTTO TOMATO JAM, ARUGULA,
HOUSE BAKED BUN 14

BREAKFAST PIZZA

SAUSAGE, PANCETTA, ROASTED RED PEPPERS, EGG, BACON, POTATOES, CARMELIZED
ONIONS, MAPLE SYRUP 15

ADDITIONS

HOUSE MADE PASTRIES HONEY BUTTER 9

THICK CUT BACON 4

HOME FRIED POTATOES 5

VEGETABLE WEEKLY PREPERATION 4

SIDE EGG (POACHED OR SUNNY SIDE UP) 2.5

HOUSEMADE COLD BREW COFFEE 8

DOLCI

TIRAMISU 9

CANNOLI 6

NO MENU SUBSTITUTIONS OR MODIFICATIONS

90 MINUTE SEATINGS