

## BRUNCH 11AM - 4PM

### SALUMI E FORMAGGI

CHEF'S SELECTION OF  
3 SALUMI & 3 FORMAGGI  
\$36

↔ SALUMI ↔

3 for \$20

- Prosciutto Di Parma
- Sopressata
- Speck
- Coppa

↔ FORMAGGI ↔

3 for \$18 ~ 5 for \$26

- Parmigiano Reggiano
- Gorgonzola Dolce
- Pecorino Toscano
- Caciotta al Tartufo
- Manchego

\$30  
PRIX-FIXE

INCLUDES LARGE CARAFE OF BRUNCH COCKTAILS\* WITH ANY BRUNCH ENTREE

\* SPIKED ICED TEA, BLOODY MARY, OR MIMOSA

\*\* PLEASE NOTE ADDITIONAL PRICING ON SELECT MENU ITEMS

(For parties of 10 or more, ask for our Family style menu)

### EGGS & MORE

prix  
fixe  
(+)\*\*

- Bongiorno Pizza *Pancetta, Red Onion, Mozzarella & Sunny Side Eggs* ..... 18(+4)\*\*
- Mushroom Omelette *Three Eggs, Mushrooms & Parmigiano* ..... 14
- Pancetta & Pecorino Omelette *Three Eggs, Pancetta, Pecorino* ..... 14
- Zucchini Omelette *Three Eggs, Zucchini, Tomatoes, Mozzarella* ..... 14
- Steak & Eggs *Two eggs any style with Grilled Free Range Hanger Steak* ..... 27 (+6)\*\*  
*(substitute egg whites \$2)*
- Eggs Benedict *Poached Eggs & Prosciutto over Focaccia with Hollandaise* .... 17 (+2)\*\*
- Eggs in Purgatory *Baked in Spicy Tomato Sauce & Creamy Polenta* ..... 15
- French Toast *Fresh Strawberries & Cinnamon Whipped Cream* ..... 15
- Avocado Toast *Poached Eggs, Smashed Avocado & Cherry Tomatoes* ..... 16 (+1)\*\*
- Meatball Panini *San Marzano Tomatoes, Parmigiano* ..... 15
- Pancakes *Chocolate Chip Gelato* ..... 16

### SMALL PLATES

- Burrata** 13  
*Red & Yellow Cherry Tomatoes & Wood Fired Flatbread*
- Arancini** 11  
*Fried Fontina Risotto Balls*
- Meatballs Pomodoro** 12  
*San Marzano Tomatoes & Parmigiano*
- Wood Fired Rosemary Wings** 14  
*Gorgonzola Dolce (6pc)*
- Salt & Pepper Ribs** 15



**AINSLIE BURGER** *Prociutto, Gorgonzola Dolce on Brioche* 19 (+4)\*\*

### PIZZA

- Margherita** *Tomatoes, Fresh Mozzarella & Basil* ..... 16
- Rucola** *Tomatoes, Arugula, Cherry Tomatoes, Lemon* ..... 17
- Saltimbocca** *Prociutto, Red Onion, Fresh Mozzarella, Sunny Side Eggs* ..... 17
- Boscaiola** *Pancetta, Mushrooms, Fresh Mozzarella & Truffle Oil* ..... 16  
*add Spicy Salami or Prosciutto (\$4) Arugula (\$1) sub Vegan Cheese (\$2)*

### ◆ INSALATE ◆

- Kale Ceasar** 12  
*Multigrain Croutons & Reggiano*
  - Arugula** 12  
*Parmigiano, Apples, Olive Oil & Lemon*
  - Watercress Endive Salad** 14  
*Crumbled Gorgonzola, Walnuts & Pear, Aged Balsamic Vinaigrette*
- add Avocado (\$3) Grilled Chicken (\$6)  
Burrata (\$5) Salmon (\$13)*

### PASTA

- Spaghetti Pomodoro** *Tomatoes, Basil, Olive Oil & Parmigiano Reggiano* ..... 16
- Orecchiette** *Sweet pork fennel sausage, Broccoli Rabe, Pesto* ..... 19
- Penne Alla Vodka** *Tomato Cream Sauce* ..... 17
- Cacio e Pepe** *Cracked Black Pepper, Pecorino Romano* ..... 17  
*sub Gluten-free Pasta (\$2)*

### MARKET SIDES

2 for \$14 ~ 4 for \$27

- Truffle Fries 8
- Broccoli Rabe w/ Garlic & Olive Oil 9
- Sauteed Spinach 8
- Oven Roasted Cauliflower 8
- Wood Fired Beets 8
- Bacon 8