



chef
Robert Holt

brunch
Summer, 2009

eggs & breakfast

wood oven baked eggs all' arrabbiata
stone ground polenta & spicy stew of peppers \$11

frittata

happy boy farm's summer squash, red onion,
grana padano & sun gold cherry tomatoes \$11

poached eggs

crushed san marzano tomatoes, yukon gold potatoes
crispy pancetta and calabrian chili \$12

french toast

challah with nectarines, blueberries
& sweet ricotta \$12

bomboloni (italian doughnuts)

hot fudge & caramel \$9

insalate & antipasti

seasonal chopped salad with corn, broccoli,
snap peas, fontina, crispy pancetta, radicchio, iceberg
lettuce, hardboiled egg & red wine vinaigrette \$11

house arugula salad with pine nuts

& white balsamic vinaigrette \$8

fritto misto of snap peas, summer squash, fennel,
lemon & spicy aioli \$10

happy boy farms heirloom tomato soup

corn salsa & basil \$8

sides

wood oven roasted yukon potatoes with crushed
san marzano tomatoes & onion \$5

dwelley farms braised romano beans
with tomato, chile & garlic \$5

two eggs \$5

breakfast pizzas

pancetta with mozzarella, roasted onions,
calabrian chile & an egg \$13

pepperoni & mushroom

with tomato sauce, garlic, mozzarella,
grana padano & an egg \$14

tricolore with salad of radicchio, frisee, arugula,
lemon ~ anchovy vinaigrette & an egg \$13

meatball sandwich with san marzano tomato sauce,
mozzarella, fontina & arugula \$12

classic pizzas

marinara with tomato, garlic,
evo & dried oregano \$11

margherita with tomato, mozzarella, basil \$13

quattro formaggi with mozzarella,
fontina, pecorino, grana padano, crimini mushrooms,
truffle oil & sage \$14

spicy house sausage with aged provolone, tomato
mozzarella & braised dandelion greens \$14

add to any pizza:

wild arugula \$3, an egg \$2

straus organic soft serve

chocolate, vanilla or swirl \$5

add fudge \$2, caramel \$2,
pine nuts \$3, toasted almonds \$2
balsamic reduction & sea salt \$3, romemary honey \$2