

BRUNCH

Soup of the Day 14 Made daily with fresh seasonal ingredients.	Prosciutto and Mozzarella Omelette 17 Omelette filled with prosciutto di Parma, tomatoes, and mozzarella cheese served with home fries and mixed greens.	Squid Ink Linguine 29 Unique squid ink pasta with clams, tomatoes, and garlic in a white wine sauce.
Fresh Fruit Salad 16 A medley of fresh, seasonal fruits.	Polenta Funghi 18 Creamy cornmeal topped with sautéed mushrooms and poached eggs.	Pappardelle with Sweet Sausage 27 Pappardelle tossed in a savory ragù with sweet Italian sausage and finished with a drizzle of truffle oil.
Blueberry Pancakes 18 Fluffy pancakes loaded with blueberries, topped with mixed berries and whipped cream.	Classic Caesar Salad 15 Crisp romaine hearts, garlic croutons, anchovies, and shaved parmesan, drizzled with our house-made Caesar dressing.	Cavatelli with Shrimp and Salmon 30 Chewy cavatelli pasta, tossed with shrimp and salmon in a spicy arrabbiata sauce.
Chocolate Chip Pancakes 18 Pancakes studded with chocolate chips, served with mixed berries and whipped cream.	Endive and Gorgonzola Salad 16 Endives, golden apples, crispy frisée, walnuts, dried cranberries, and crumbled Gorgonzola, tossed in a balsamic dressing.	Penne alla Norma 26 Penne pasta with sautéed eggplant, tomatoes, and melted mozzarella in a spicy tomato sauce.
Banana Nutella Pancakes 18 Decadent pancakes with bananas and Nutella served with maple syrup.	Beet and Goat Cheese Salad 15 Roasted beets with arugula, candied pecans, red onions, and goat cheese finished with a champagne vinaigrette.	Fettuccine Mediterranean 26 Fettuccine pasta with asparagus, olives, capers, tomatoes, basil, and garlic, evoking the flavors of the Mediterranean.
Avocado Toast 18 Toasted bread topped with smashed avocado and poached eggs served with home fries and mixed greens.	Steamed Mussels 20 Fresh mussels in a garlic-infused, spicy tomato sauce, served with toasted artisanal bread.	Burrata con Basilico 19 Creamy burrata cheese served with vine-ripened tomatoes and a fragrant basil sauce.
Crab Cake Benedict 24 Crispy crab cakes topped with poached eggs and hollandaise sauce served with home fries and mixed greens.	Crispy Fried Calamari 18 Lightly breaded calamari, perfectly fried, served with creamy avocado mayo sauce.	Grilled Salmon 36 Fresh salmon fillet, served with broccoli rabe, cauliflower, and a tangy Dijon mustard sauce.
Classic Eggs Benedict 19 Poached eggs, prosciutto di Parma, and hollandaise sauce on an English muffin served with home fries and mixed greens and spinach.	Seafood Ravioli 28 Handcrafted seafood ravioli served in a luscious creamy tomato sauce.	Bistecca e Uova 32 Juicy steak with eggs cooked any style, served with home fries and mixed greens.
Smoked Salmon Benedict 22 Poached eggs, smoked salmon, and hollandaise sauce on an English muffin served with home fries and mixed greens.	Spaghetti Bolognese 27 Spaghetti tossed in a hearty Bolognese sauce made with slow-cooked beef and tomatoes.	Braised Short Ribs 46 Braised short ribs with mushrooms with homemade fettucine in a red wine reduction sauce.
Mushroom and Spinach Omelette 17 Fluffy omelette with mushrooms, spinach, and goat cheese served with home fries and mixed greens.	Spaghetti Carbonara 27 A rich blend of crispy bacon, parmesan cheese, in a creamy sauce over spaghetti.	Sesame Crusted Ahi Tuna Burger 28 Served with avocado coleslaw, with choice of crispy fries or a fresh garden salad.
		Basilico Wagyu Burger 24 Served with lettuce, tomatoes, pickles, cheddar with side of fries.

BRUNCH SIDES

Sausage 8 | Crispy French Fries 8 | Golden Home Fries 8 | Applewood-Smoked Bacon 8 | Creamy Parmesan Polenta 8
Farm-Fresh Eggs (any style) 6 | Herb-Grilled Salmon 15 | Garlic Butter Shrimp 15 | Savory Grilled Chicken 10