

## BRUNCH

### CHEESES

**TALEGGIO \$6.50**

Semi-soft whole cow's milk, Lombardy

**BITTO D.O.P ALPEGGIO EXTRA \$7.50**

Cow's milk, Valtellina, Lombardy

**CACIOTTA \$6**

Young sheep's milk cheese, Tuscany

**PROVOLONE DEL MONACO \$8**

Aged cow's milk, Campania

**PARMIGIANO REGGIANO \$8.50**

Cow's milk, aged 18mo, Emilia Romagna

**PECORINO TOSCANO FRESCO \$7**

Sheep's milk, Pienza, Toscana

**ASIAGO \$7.50**

Cow's milk, Veneto

**MONTASIO \$6**

Cow's milk, Firuli

**3 ASSORTED CHEESE PLATE \$18**

(Each piece of cheese is 30gr.)

### COLD CUTS

**PROSCIUTTO SAN DANIELE \$13**

Friuli

**CULATELLO DI ZIBELLO \$21**

Aged 18 months, Emilia-Romagna

**MORTADELLA DI BOLOGNA \$9**

Smooth textured Pistachio Studded, Emilia Romagna

**COPPA WITH HERBS AND GARLIC \$10**

**SOPPRESSATA, COARSE GROUND SALAME \$11**

**SALAMINI \$9**

Peppery, laced with freshly ground sea

**LARDO \$9**

Cured with herbs, salt and pepper

**FINOCCHIONA \$12**

Finely ground pork laced with fennel and garlic

**3 ASSORTED COLD CUT PLATE \$20**

*All our eggs and omelettes are served with a mixed green salad.*

### EGGS & OMELETTES

**EGGS BENEDICT \$10**

Bacon, ham, Hollandaise sauce

**EGGS ROYALE \$9.5**

Smoked salmon, Hollandaise sauce

**EGGS FLORENTINE \$9.5**

Hollandaise sauce, spinach

**OMELETTE AL PARMIGIANO REGGIANO \$10**

**OMELETTE HAM AND CHEDDAR \$10**

## BRUNCH

### OUR DISHES

**45 OCTOPUS (gluten free) \$15**

Grilled octopus with tomato confit and lemon juice

**MEAT BALLS \$13**

Florentine style with tomato sauce

**LINGUINE CACIO E PEPE \$19**

Black pepper and pecorino cheese

**CAPPELLACCI DI PATATE (gluten free) \$20**

Homemade pasta parcels filled with potato, served in a bolognese ragu with parmigianos

**ORATA ALLA GRIGLIA (gluten free) \$25**

Grilled Bream fish with lemon and parsley sauce served with steamed vegetables

**BRANZINO PER 2 (30 minutes waiting) (gluten free) \$54**

Branzino fish oven-baked in a salt crust served with sautéed vegetables - for 2

**GALLETTO INTERO COTTO AL FORNO (25 minutes waiting) (gluten free) \$26**

Whole roasted free-range chicken with mash potatoes and crispy vegetable

**CINGHIALE IN UMIDO \$26**

Wild boar served with peas and potatoes

### SIDES \$6

**SAUTEED KALE (gluten free)**

**SAUTED MUSHROOMS (gluten free)**

**CREAM SPINACH GRATIN**

---

### BEVERAGES

ORANGE JUICE	\$5.00
GRAPEFRUIT JUICE	\$5.00
CHINOTTO	\$4.00
LIMONATA	\$4.00
ARANCIATA	\$4.00
GINGER ALE	\$3.00
SPRITE	\$3.50
CLUB SODA	\$3.50
COCA COLA	\$3.50

### CAFFE

CAFFE ESPRESSO/DEC	\$3.50
MACCHIATO	\$4.00
CAPPUCCINO	\$4.50
AMERICANO	\$3.00
LATTE	\$3.50
ICED COFFEE	\$3.00

### TEA - TAZO \$4

REFRESH MINT
WILD SWEET ORANGE
CALM CHAMOMILE
GREEN GINGER
EARL GREY