



BREAKFAST

SANDWICHES

<u>Sleepwalker</u>	16
Folded eggs, American cheese, crispy hashbrown, garlic confit, Calabrian mayo, dressed arugula, pickled cherry peppers, choice of meat or grilled veggies on Schiacciata	
<u>Mercado Central</u>	13
Fried mortadella, shredded provolone, fried egg, mayo, Dijon, dressed arugula, milk bread bun	

PLATES

<u>Seasonal Frittata (served with side salad and griddled country loaf).</u>	
Veggie • sun-dried tomato, spinach, feta	\$14
Ham and cheddar cheese • onion, bell pepper	\$15
<u>Eggs in Purgatory.</u>	14
Spicy marinara sauce, chili flakes, green sauce, 2 eggs, parsley, pecorino, griddled country loaf	
<u>Breakfast Skillet</u>	16
Crispy fried potato hashbrown, Italian sausage, roasted red peppers, red onion, provolone, pesto, fried eggs, pecorino, side salad	
<u>Breakfast Board (Serves 2).</u>	22
Cold cuts, European butter, jam, mustard, seasonal fresh fruit, hard-boiled egg, seeded rolls, Alpine cheese, soft cheese, cornichons	

HOT FROM THE BAKERY

<u>Carbonara Pizzette</u>	9
Mozzarella, pecorino, crispy guanciale, poached egg, black pepper, chili crisp, olive oil, DAF salt,	
<u>Georgian Khachapuri</u>	10
Mozzarella, ricotta, feta, poached egg, butter pat, fresh herbs, garlic oil	
<u>French Toast Suzette</u>	12
Milk bread, crème anglaise custard, suzette sauce, orange mascarpone whip	
<u>Maple Blueberry French Toast</u>	12
Milk bread, crème anglaise custard, blueberry jam, maple syrup	

SIDES

<u>Toast-2 Slices Country Loaf</u>	5	<u>Yogurt</u> Granola, fresh or dried fruit, honey.	10
with butter and jam		Add pistachio butter for \$3	



LUNCH & DINNER

SCHIACCIATA

<u>Porky Pig</u>	16
Porchetta, sun-dried tomato, pesto, pickled red onion, arugula	
<u>Besto Turkey Pesto</u>	15
House-roasted turkey, basil pesto, provolone, arugula, sweet pickled onions, lemon garlic aioli	
<u>Hey, Howyadoin?</u>	16
Roasted red pepper, aged provolone, hot “Gabagool”, sweet Soppressata, little gem lettuce, Calabrian mayo, pepperoncini	
<u>The Spicy Jester</u>	14
Pistachio cream, stracciatella, sun dried tomato relish, spicy zucchini, spicy eggplant, dressed arugula	
<u>Veggie Head</u>	14
Gorgonzola cream, spicy zucchini, spicy eggplant, sun-dried tomato, arugula	
<u>Under The Tuscan Sun</u>	15
Tuscan salami, shaved pecorino, hot honey, hot giardiniera	
<u>Spicy Pencola</u>	16
Porchetta, Nduja, spicy eggplant, spicy zucchini, dressed arugula, Calabrian mayo	
<u>Better than RB's</u>	15
Roast beef, caramelized onion cream, horseradish sauce, tomato relish	

PANUOZZO

<u>Bella</u>	15
Mortadella, stracciatella, pesto, lemon, arugula	
<u>Chicken Caesar Cardini</u>	16
Panko fried chicken thigh, leaf romaine, Caesar dressing, parmesan	
<u>The Doug</u>	16
Meatballs, red sauce, parmesan, mozzarella, provolone, (add pesto \$2)	
<u>Bada-bing!</u>	16
Chicken Parm, red sauce, mozzarella, parmesan, fresh basil, pesto	
<u>Stavros</u>	17
Halloumi, hot honey, garlicky dill yogurt, pickled red onion, herbs, arugula	



LUNCH & DINNER

SPECIALTY

<u>The Big Cheese</u>	14
American cheese, gruyère, smoked provolone, marmite, bread and butter pickles, country loaf	
<u>El Papi</u>	17
Chorizo, Manchego, roasted red pepper, lemon garlic aioli, arugula, baguette	
<u>Doctor Guido</u>	17
Mortadella, prosciutto cotto, salami cotto, Genoa salami, hot capicola, iceberg lettuce, shaved white onion, sharp provolone, sun-dried tomato relish, red wine vinegar, oregano, sub roll	
<u>Big Dipper</u>	18
Roast beef, caramelized onion, crispy shallot, provolone, hot giardiniera, au jus	
<u>The Danish Dog</u>	13
9" hot dog, spicy brown mustard, ketchup, remoulade, white onion, crispy shallot, bread and butter pickles, milk bread bun	
<u>Lunch at the Club?</u>	17
Lemon garlic aioli, little gem lettuce, house roasted turkey, crispy bacon, gruyère, sun-dried tomato relish, hot cherry peppers, country loaf	

PASTA

<u>Ziti</u>	22
Italian sausage, broccoli rabe, sliced garlic, minced anchovy, white wine, parmesan, parsley, thyme, mascarpone, black pepper	
<u>Bucatini</u>	20
Mushroom, asparagus, chili flake, white wine, heavy cream, pecorino, lemon juice, lemon zest, chili crisp	

SALAD

<u>Classic Caesar</u>	14
Little gem lettuce, Caesar dressing, croutons, anchovy, parmesan. <i>Add grilled deboned chicken thigh (\$6) or Panko breaded fried deboned chicken thigh (\$7).</i>	
<u>Fratello</u>	19
Iceberg, radicchio, crispy lardons, raw salami, provolone, roasted red peppers, pepperoncini, marinated cannellini beans, parmesan, creamy Italian dressing, boiled egg, olives	
<u>Sorella</u>	
Our lighter salad. <i>Check out our Instagram to see weekly ingredients.</i>	



LUNCH & DINNER

SNACK BOARDS

Cheese Board

(3 cheeses (SM), 4 (MED), or 5 (LG))

Comes with: Pickles, mustards, olive spreads, grilled bread

Mixed Board

(3 cheeses/3 meats (SM), 4 (MED), or 5 (LG))

Comes with: Pickles, mustards, olive spreads, grilled bread

Tinned Fish Board

Choose your tin from retail. Comes with butter, lemon, sweet cornichon, house-made pickles, olives, mustard or aioli and grilled bread

SM	MED	LG
15	18	22

19	23	28
----	----	----

\$8 PER BOARD
PLUS PRICE OF TIN

SPECIALS

Roma Tomato Pie

Funghi

Spicy Pepperoni

Daily Special (See Instagram)

Create Your Own

Slice	SM	MED	LG	XL
5	17	22	27	35
6	21	26	31	39
6	21	26	31	39
6	21	26	31	39
	17	22	27	35

ADDITIONAL TOPPINGS

SM	MED	LG	XL
1.50	2	2.50	3.25

Pepperoncini
Hot Honey
Giardiniera
Roasted Red Pepper
Fresh Tomato (seasonal)
White Onion
Red Onion
Grilled Mixed Veggie
Salsa Verde
Roasted Garlic

SM	MED	LG	XL
2	2.75	3.50	4.50

Pepperoni
Italian Sausage
Pork Bacon
Mortadella
Porchetta
Nduja
Meatball
Salami
Ham
Sun-dried Tomato

Pesto
Ricotta
Stracciatella
Feta
Olive
Anchovy
Mushroom

SOFT SERVE

Chocolate, Vanilla or Twist (cup)

Waffle cone bowl

Add pistachio crème

SM	LG
4	6
5	8
+2	+3

Ask our staff about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





BEVERAGES

Coffee by James Oliver

COFFEE & ESPRESSO

<u>Espresso</u>	4	<u>Cortado</u>	4.50
<u>Cappuccino</u>	5	<u>Americano</u>	4
<u>Caffe Latte (Hot or Cold)</u>	5.50	<u>Drip Coffee</u>	4

SPECIALTY

<u>Mocha</u>	6.50	<u>Affogato</u>	6
<u>Hot Chocolate</u> (with whipped cream)	5.50	<u>Hot Vanilla</u> (with whipped cream)	5.50
<u>Matcha Latte</u> (Hot or Cold)	8.50		
<u>Teas</u> (Organic Fraser Teas)			4
Morning Blend Black Tea, Green, Yuzu Blue Passion Fruit, Peach Mango White, Chamomile Dream, Earl Grey, Peppermint Stick, Masala Chai			

WINES BY THE GLASS

BY THE GLASS (6 OZ POUR)

<u>Prosecco</u> Avissi	11
<u>Rosé</u> Château d'Aqueria Tavel Rosé	14
<u>Vinho Verde</u> Costa Do Sol	8
<u>Sauvignon Blanc</u> Chateau de la Roche	9
<u>Chardonnay</u> Stel + Mar	10
<u>Pinot Noir</u> Primaterra Pinto Nero	9
<u>Cabernet Sauvignon</u> Weekend Away	9

Ask our staff about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cardoon