



BREAKFAST

served from open - 10:30 am

SANDWICHES

- Sleepwalker GFA VFA

Folded eggs, American cheese, crispy hashbrown, garlic confit, Calabrian mayo, dressed arugula, pickled cherry peppers, choice of meat or grilled veggies on Schiacciata

17
- Mercado Central GFA VFA

Fried mortadella, shredded provolone, fried egg, mayo, Dijon, dressed arugula, milk bread bun

15

PLATES

- Eggs in Purgatory VG GFA

Spicy marinara sauce, chili flakes, green sauce, 2 eggs, parsley, pecorino, griddled country loaf

14
- Breakfast Skillet 

Crispy fried potato hashbrown, Italian sausage, roasted red peppers, red onion, provolone, pesto, fried eggs, pecorino, side salad

17
- Maple Blueberry French Toast VG

Croissant bread, crème anglaise custard, blueberry jam, maple syrup

14

SIDES

- Toast-2 Slices Country Loaf 

with butter and jam

5

ALLERGENS

VG

VEGETARIAN



DAIRY FREE



VEGAN



GLUTEN FREE

GFA

GLUTEN FREE AVAILABLE

VFA

VEGETARIAN OPTION AVAILABLE



LUNCH & DINNER

SCHIACCIATA

<u>Porky Pig</u> GFA	17
Porchetta, sun-dried tomato, pesto, pickled red onion, arugula	
<u>Besto Turkey Pesto</u> GFA	16
House-roasted turkey, basil pesto, provolone, arugula, sweet pickled onions, lemon garlic aioli	
<u>Hey, Howyadoin?</u> GFA	17
Roasted red pepper, aged provolone, hot “Gabagool”, sweet Soppressata, little gem lettuce, Calabrian mayo, pepperoncini	
<u>The Spicy Jester</u> GFA VG	15
Pistachio cream, stracciatella, sun dried tomato relish, spicy zucchini, spicy eggplant, dressed arugula	
<u>Under The Tuscan Sun</u> GFA	16
Tuscan salami, shaved pecorino, hot honey, hot giardiniera	
<u>Better than RB's</u> GFA	16
Roast beef, caramelized onion cream, horseradish sauce, tomato relish	

PANUOZZO

<u>Bella</u>	16
Mortadella, stracciatella, pesto, lemon, arugula	
<u>The Doug</u>	17
Meatballs, red sauce, parmesan, mozzarella, provolone, (add pesto \$2)	
<u>Stavros</u> VG	18
Halloumi, hot honey, garlicky dill yogurt, pickled red onion, herbs, arugula	

SPECIALTY

<u>Doctor Guido</u> GFA	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>The Danish Dog</u>	14
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> GFA	17
Lemon garlic aioli, little gem lettuce, house roasted turkey, crispy bacon, gruyère, sun-dried tomato relish, hot cherry peppers, country loaf	



LUNCH & DINNER

PASTA

<u>Spaghetti & Meatballs</u>	23
red sauce, meatballs, pecorino, fresh basil	
<u>Bucatini</u> VG	21
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)</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	

PIZZA

	Slice	SM 8 slices	LG 12 slices
<u>Roma Tomato Pie</u> VG	5	17	27
<u>Funghi</u> VG	6	21	31
<u>Spicy Pepperoni</u>	6	21	31
<u>Create Your Own</u>		17	27

ADDITIONAL TOPPINGS

	SM	LG		SM	LG
	1.50	2		2.50	3
Pepperoncini			Pepperoni		
Hot Honey			Italian Sausage		
White Onion			Pork Bacon		
Red Onion			Mortadella		
Salsa Verde			Ham		
Roasted Garlic			Sun-dried Tomato		
			Pesto		
			Stracciatella		
			Feta		
			Olive		
			Mushroom		

SOFT SERVE

	SM	LG
<u>Chocolate, Vanilla or Twist</u> (cup)	4	6
Waffle cone bowl	5	8
Add pistachio crème	2	3



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
<u>Milk Alternatives</u>	1		
Almond, oat			

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> Château 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