



APPERITIVI—COCKTAILS

VINI AL BICCHIERE—BY THE GLASS

FRIZZANTE—SPARKLING

PROSECCO ALEXA NV BRUT VENETO 187 ML	12
PROSECCO ALEXA NV BRUT ROSÉ 187 ML	12
CHAMPAGNE MOET ET CHANDON IMPERIAL 187 ML	24
CHAMPAGNE MOET ET CHANDON ROSÉ IMP 187 ML	28

BIANCHI—WHITE

ARNEIS LUCA BOSIO 2018	13
GAVI SPARINA 2018	13
SAUVIGNON BLANC PITARS 2018	15
PINOT GRIGIO LIVIO FELLUGA 2017	15
CHARDONNAY RICCIOBIANCO LANCIOLA 2017	15

ROSATO—ROSÉ

SANGIOVESE IL BORRO 2018	12
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ROSSI—RED

BARB/NEB/PN LANGHE ROSSO GD VAJRA 2017	12
ROSSO DI MONTALCINO CASISANO TOMMASI 2016	15
PINOT NOIR SARACCO 2017	15
CABERNET SAUV BLEND TENUTA DI COLLAZZI 2016	18
TOSCANA—FROM MAGNUM FROM A VILLA DESIGNED BY MICHELANGELO IN 1560	
AMARONE TENUTA GUGI 2015	22

FRESH SQUEEZED ORANGE JUICE	4.50
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ITALIAN 75	14
HENDRICK'S, PROSECCO, LEMON JUICE, SIMPLE SYRUP	
STOLI MULE	14
STOLI VODKA, GINGER BEER, LIME JUICE	
MIMOSA	13
PROSECCO, ORANGE JUICE, COINTREAU	
ITALIAN MANHATTAN	14
MAKER'S MARK BOURBON, AVERNA, SWEET VERMOUTH	
ESPRESSO MARTINI	14
ABSOLUT, ESPRESSO, KAHLUA	
NEGRONI CLASSICO	14
TANQUERAY GIN, CAMPARI, SWEET VERMOUTH	
BLOODY MARY	13
TITO'S VODKA, COCO PAZZO'S BLOODY MIX	
BELLINI	14
PROSECCO, PEACH PURÉE	
APEROL SPRITZ	14
APEROL, PROSECCO, SODA	

BEER

PERONI	7
MORETTI PREMIUM LAGER	7
MORETTI LA ROSA	7
DOLOMITI ROSATO	8
HEINEKEN	7
SAM ADAMS	7
LAGROW IPA ORGANIC	8
LAGROW APA ORGANIC	8
AMSTEL LIGHT	7
BUCKLER NON ALCOHOLIC	7

CAFE - CAFE UMBRIA

AMERICAN COFFEE	3
ESPRESSO	3.50
DOPPIO ESPRESSO	5
CAPPUCCINO	4.50
LATTE	4.50
AMERICANO	4.50

TE—RISHI

ENGLISH BREAKFAST	3.50
PEPPERMINT	3.50
CAMOMILLE	3.50
EARL GRAY	3.50
JADE CLOUD	3.50
JASMINE	3.50

ANTIPASTI — APPETIZERS

MISTO TERRA	14	MOZZARELLA DI BUFALA	16
SEASONAL WOOD ROASTED VEGETABLES		MOZZARELLA DI BUFALA, HEIRLOOM TOMATOES, BASIL	
PROSCIUTTO E MELONE	16	FRITTO MISTO DI MARE	16
PROSCIUTTO DI PARMA, SEASONAL MELON		CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
SALUMI	16	INSALATINA	8
IMPORTED CURED MEATS, OLIVES, PEPPERS, PARMESAN		GREENS, CUCUMBER, RADISH, GRAPE TOMATOES	
PÂTÉ DI FEGATINI	15		
DUCK LIVER PÂTÉ, SWEET ONION MARMALADE			

UOVA—EGGS

DUE YOUR WAY	14
TWO EGGS ANY STYLE, POTATOES, GRILLED CIABATTA	
FRITTATA	15
CHEF'S CHOICE OF THE DAY, SEASONAL GREENS	
EGGS BENEDICT	16
POACHED EGGS, TOASTED MUFFIN, PROSCIUTTO, HOLLANDAISE SAUCE, COUNTRY STYLE POTATOES	
EGGS FLORENTINE	16
POACHED EGGS, TOASTED MUFFIN, SPINACH, RED PEPPER HOLLANDAISE, COUNTRY STYLE POTATOES	
BISTECCA*	24
8 OZ NEW YORK, TWO EGGS, POTATOES, GRILLED CIABATTA	

FISH PLATTER

CHEF JIM'S HOUSE SMOKED OR CURED FISH OF THE DAY*
<i>BAGEL OR GRILLED CIABATTA</i>
<i>HERBED CREAM CHEESE</i>
<i>SLICED RED ONION</i>
<i>CAPERS</i>
<i>TOMATO</i>
18

SECONDI—ENTREES

PIZZA COLLAZIONE	16	HAMBURGER*	17
TOMATO, MOZZARELLA, PANCETTA, ARUGULA, FRIED EGG		HOUSE GROUND BURGER ON BRIOCHE BUN, CHOICE OF CHEESE, TUSCAN FRIES, TRUFFLE AIOLI	
TAGLIATELLE BOLOGNESE	16	MELANZANE ALLA PARMIGANA	16
HOUSE MADE NOODLES, CHEF JIM'S MEAT RAGU, POACHED EGG		BAKED EGGPLANT PARMIGIANA STYLE	
FRENCH TOAST	14	PARFAIT	12
STUFFED WITH MASCARPONE, NUTELLA, BANANAS, TOPPED WITH CANDIED WALNUTS, MAPLE SYRUP		SEASONAL BERRIES, YOGURT, GRANOLA	

CONTORNI—SIDES

TUSCAN FRIES, TRUFFLE AIOLI	7	SAUSAGE	8	SPINACH	7	BACON	8
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DOLCI - DESSERT

PANNA COTTA	10	CIOCCOLATO FONDENTE	12	AFFOGATO	10
EGGLESS VANILLA BEAN CUSTARD, HUCKLEBERRY SAUCE, FRESH BERRIES		WARM FLOURLESS CHOCOLATE CAKE, CAPPUCCINO GELATO, CARAMEL BALSAMIC SAUCE		VANILLA GELATO, CARAMELIZED HAZEL-NUTS, PIROUETTE COOKIE, ESPRESSO	
TORTA DI MELE	11			GELATI E SORBETTI	10
BUTTER CRUST APPLE TART, CINNAMON GELATO				VANILLA, CAPPUCCINO, CINNAMON BLOOD ORANGE, COCONUT, RASPBERRY	

* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]