



Antipasti

Vegetable

- ⊗ **Marinated Olives** with herbs & citrus 9
- ⊗ **Caponata** *G* with balsamic & toasted pine nuts 8
- ⊗ **Wood Roasted Mushrooms** with toasted marcona almonds & ricotta salata 14
- ⊗ **Peperonata** with caper berries & macadamia nuts 8
- ⊗ **Baby Sweet Peppers** with goat cheese & olive tapenade 12
- ⊗ **Cipollini Onions** agrodolce style 8
- Meat Orzo Meatballs** with parmesan pomodoro 15
- Chicken Marsala Meatballs** with roasted wild mushrooms 14

Cheese

- ⊗ **Mozzarella** with citrus chili pesto 11
- ⊗ **Imported Burrata** with balsamic-salt 12
- ⊗ **Pecorino Tartufo** with apricot preserves 15
- ⊗ **Gorgonzola Dolce** with raw pear honey 13
- ⊗ **Parmigiano-Reggiano** with wild-sage honey 13

Salumi - served with pickled fruit & a duo of mustards

- ⊗ **Bresaola** 13
- ⊗ **Prosciutto Di Parma** 18
- ⊗ **Finocchiona** 14
- ⊗ **Sweet Soppressata** 13

Pizza

- Mortadella** *G* bianca 15
- Spinach & Buffalo Ricotta** roasted garlic purée, porchetta 16
- Margherita** oven roasted campari tomatoes, mozzarella, basil 14
- Salumi Piccante** spicy dry sausage, san marzano tomato sauce, mozzarella, oregano 16
- Sweet Ricotta** pink peppercorn, arugula, apple balsamic 15
- ***Carbonara** crispy pancetta, sunny side up egg, fontina & gruyère 17

G = Giada Classics ⊗ = Gluten Free

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



Brunch

Salad - add shrimp 11 add prosciutto di parma 9 add grilled salmon 14
add chicken breast (grilled or milanese) 8

- ⊗ **Chopped Tricolore** prosciutto San Daniele, tuscan kale, endive, radicchio, dates, walnuts, Gorgonzola dolce 17
- Romaine** torn croutons, fried capers & citrus caesar vinaigrette 16
- ⊗ **Arugula Pancetta** candied lemon & parmesan 15
- Waldorf Panzanella** raisin walnut bread, spinach, basil, celery, red onion, apple, bleu cheese, roasted shallot vinaigrette 16
- Italian Farro** Tuscan kale, Cabecou goat cheese, tender farro, dry cherries, cucumber, mint vinaigrette 16

Sandwiches - with choice of arugula salad or zucchini scapecce

- Muffuletta** ♀ mortadella, finocchiona, porchetta, prosciutto cotto, aged provolone 18
- Lemon Pesto Grilled Cheese** with heirloom tomatoes 16
with Prosciutto di Parma 22
- Lobster Roll** with lemon basil aioli & fried capers 37
- *Tenderloin Sliders** with pepper jelly on cacio e pepe rolls 30

Pasta

- Baked Sausage & Eggplant Lasagna** in pink sauce 24
- Sardinian Gnocchi al Pomodoro** 16

Main Courses

- *Breakfast American** two eggs served any style, lemon smashed potatoes with your choice of sweet sausage meatballs or bacon & toast 18
- *Breakfast Contadina** two eggs served any style, crispy polenta cakes, wilted spinach, oven roasted tomatoes & toast 17
- Strawberry Polenta Waffle** fresh strawberries, grilled pineapple, accompanied by Nutella 17
- *Sunrise Polenta Waffle** pancetta, chives, noble maple syrup, béchamel & two sunny side up eggs 18
- ⊗ **Caprese Frittata** three eggs, fresh mozzarella, heirloom tomatoes & basil 17
with Prosciutto di Parma 23
- *Lobster Hash** marble potatoes, Nueske's bacon, lobster meat, peppers, tomato, onion confit with sunny side up eggs & toast 34
- *Salmon Cake Benedict** salmon cakes, wilted spinach, piquillo peppers, poached eggs with prosecco hollandaise & toast 21
- *Italian Chicken & Waffle** cacciatore spiced chicken, polenta waffle, parmesan, cacciatore sauce 29

Pastries

- ⊗ **Chia Seed Parfait** fresh raspberry, chia seeds, maple sweetened Greek yogurt & toasted marcona almonds 9
- ⊗ **Berries** with Lemon Yogurt Sauce 12
- Pastry Assortments** one for 4 five for 15
choose from: banana muffin, gluten free blueberry muffin, polenta muffin, savory bacon corn muffin, orange sticky bun, gluten free chocolate hazelnut brownie bites, raspberry Danish, cheese Danish, raspberry citrus yogurt cake, rosemary scone, chocolate croissant monkey bread

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