

# Brunch

Starts at 11:00am sharp Saturdays & Sundays

## Bloody Marys

**CLASSIC BLOODY MARY**

**BLOODY ITALIAN**  
*san marzano tomato*

**HEALTHY MARY JANE**  
*carrot & apple juice*

10

## Bubbles

**MIMOSA** *orange juice, prosecco*

**BELLINI** *peach purée, prosecco*

**CARAMELIZED PEAR**  
*black currant, prosecco*

10

## BRUNCH SPECIALTIES

### EGGS - ITALIAN STYLE

- SCRAMBLED EGGS CACIO E PEPE** 17  
*pecorino, parmigiano, roasted pepper potato hash*
- ARTICHOKE OMELETTE** 18  
*crispy shallots, parmigiano, pecorino, roasted pepper potato hash*
- PROSCIUTTO & BURRATA MOZZARELLA OMELETTE** 18  
*roasted pepper potato hash, arugula*

### EGGS BENEDICT

- BELLA BENEDICT** 19  
*prosciutto di parma, burrata mozzarella, beefsteak tomato, parmesan hollandaise, focaccia, roasted pepper potato hash*
- FLORENTINE** 19  
*parmesan hollandaise, spinach, beefsteak tomato, focaccia, roasted pepper potato hash*
- LOBSTER BENEDICT** 29  
*parmesan hollandaise, beefsteak tomato, focaccia, roasted pepper potato hash*

### POLENTA & EGGS

- POLENTA PASTICCATA & EGGS** 17  
*bolognese sauce, burrata mozzarella*
- POLENTA FONDUTA & EGGS** 17  
*parmesan frico crisp, pecorino, mascarpone*

### DOLCE MATTINO “SWEET MORNINGS”

- OLD FASHIONED PANCAKES** 15  
*grade a vermont maple syrup, strawberries, whipped butter*
- PISTACHIO CANNOLI WAFFLE** 19

### VEGETABLE CASSEROLES

- EGGPLANT CAPONATA** 9
- BAKED CANNELLINI BEANS & ESCAROLE** 9
- SAUTEED SPINACH** *olive oil, lemon zest* 9
- SAUTEED BROCCOLI RABE** *pecorino bread crumbs* 9
- BABY PURPLE BRUSSELS SPROUTS** *pancetta bacon* 9
- ROTISSERIE BEETS** *pistachios* 9

# Lunch

Starts at 11:00am sharp Saturdays & Sundays

## APPETIZERS

<b>STRACCIATELLA CHICKEN SOUP</b> <i>poached egg, spinach</i>	13
<b>PERFECTLY VEGAN VEGETABLE RIBOLLITA</b> <i>poached egg or chunk of parmesan upon request</i>	13
<b>FRIED CALAMARI WITH CRISPY OLIVES</b> <i>crispy capers, red pepper aioli</i>	18
<b>CAESAR</b> <i>radicchio &amp; baby gem romaine</i>	13
<b>ENDIVE SALAD</b> <i>gorgonzola, toasted walnuts</i>	14
<b>ATLANTIC OYSTERS</b>	3.75ea
<b>PACIFIC OYSTERS</b>	3.75ea

## ENTREE SALADS

<b>ENDIVE SALAD</b> <i>gorgonzola, toasted walnuts</i>	}	<i>Herbed Chicken Paillard</i>	24
<b>MILANO CHOPPED SALAD</b> <i>baby gem romaine, sicilian guacamole, gorgonzola, hardboiled egg, bacon, tomato</i>		<i>Salmon al Forno</i>	25
<b>CAESAR</b> <i>radicchio &amp; baby gem romaine (anchovies available upon request)</i>		<i>Grilled Shrimp Salmoriglio</i>	29
		<i>Filet Mignon Tagliata</i>	26

## PIZZA

<b>BURRATA MOZZARELLA MARGHERITA</b> <i>pomodoro sauce, basil</i>	24
<b>A LOT OF PEPPERONI &amp; ARUGULA</b> <i>burrata mozzarella, pomodoro sauce</i>	26
<b>PROSCIUTTO DI PARMA &amp; ARUGULA</b> <i>burrata mozzarella</i>	27
<b>MEATBALL</b> <i>burrata mozzarella, pomodoro sauce</i>	26
<b>ARTICHOKE CALZONE ALLA GIUDEA</b> <i>burrata mozzarella</i>	25
<b>WHOLE LOBSTER</b> <i>zucchini, peppers</i>	32

## ARTISANAL PASTAS

*(Our pastas are made in-house daily)*

<b>PAPPARDELLE WITH EGGPLANT PARMESAN</b>	25
<b>PESTO RAVIOLI ALLA BRANDO</b> <i>ricotta &amp; spinach stuffing</i>	26
<b>TORDELLI BOLOGNESE</b> <i>meat ragu</i>	27
<b>SPECIALITÀ! BOND 45 LASAGNA</b>	28
<b>SPAGHETTI CARBONARA</b> <i>pancetta bacon, fried egg, pecorino cheese</i>	25

## ENTRÉES

<b>BLACK BASS LIVORNESE</b> <i>tomatoes, capers, black olives</i>	35
<b>SALMON TRAPANESE</b> <i>pistachio crust</i>	32
<b>BRANZINO WITH LOBSTER SAUCE &amp; BLACK CAVIAR</b>	40
<b>DIVER SCALLOPS VIGNAROLA</b> <i>fava beans, peas, roasted asparagus, cous cous</i>	32
<b>CHICKEN PEPPERONI PARMIGIANA</b> <i>burrata mozzarella</i>	28
<b>PETITE FILET MIGNON</b> <i>6oz</i>	39
<b>FILET MIGNON</b> <i>8oz</i>	47
<b>PRIME DRY-AGED NY STRIP</b> <i>16oz</i>	55
<b>PRIME RIB-EYE</b> <i>16oz</i>	51
<b>VEAL CHOP PARMIGIANA</b> <i>burrata mozzarella</i>	50

Please Inform Us About Any Allergies Before Ordering