



BRUNCH

EVERY SUNDAY 11:30AM TO 3:00PM

EGGS ALL' AMATRICIANA

Poached eggs, mixed baked beans, San Marzano tomatoes, guanciale, fresh basil & grilled ciabatta **\$16**

STEAK & EGGS

Two fried eggs, polenta fries & grilled focaccia **\$18**

BREAKFAST PIZZA

Béchamel, pancetta, chopped broccolini, smoked mozzarella, two cracked eggs & hollandaise **\$16**

BUTTERMILK PANCAKES

Made with ricotta, whipped vanilla mascarpone & macerated berries **\$14**

HANDMADE YOGURT

House made granola, Nova Scotian honey & fresh berries **\$14**

EGGS BENEDICT

(Served on focaccia with hollandaise and your choice of polenta fries or mixed green salad with honey lemon vinaigrette)

COTTO

Shaved prosciutto cotto & poached eggs **\$15**

SALMONE

House cured "Sustainable Blue" salmon, fresh baby spinach, poached eggs & fried capers **\$15**

VEGETARIANO

Sautéed mushrooms, sweet bell peppers, shallots, wilted spinach & poached eggs **\$15**

PANINI – SANDWICHES

(Served with your choice of polenta fries or mixed green salad with honey lemon vinaigrette)

PUGLIESE

Prosciutto cotto, fontina, roasted garlic aoli & caramelized onion **\$16**

POLLO

Chicken breast, vine ripened tomato, mozzarella, crisp pancetta & pesto **\$16**

VEGETARIANA

Grilled zucchini, eggplant, black olive tapenade, ricotta & aged balsamic **\$16**

A LITTLE SOMETHING EXTRA

1 EGG	\$1.50	FRESH RIPPED MOZZARELLA	\$3.00
HOUSE CURED SALMON	\$5.00	ROASTED VINE TOMATO	\$2.50