

PATIO MENU

JULY / AUGUST // BRUNCH 11 AM - 2:30 PM // MONDAY TO SUNDAY

JUICE

Fresh orange juice or blood orange juice 6.00

EGGS

All egg dishes are served with fingerling potatoes or insalata mista

OMELETTE

Two organic eggs with asparagus and fontina 13.00

EGGS SALMONE

Two poached organic eggs with hollandaise and smoked salmon on grilled sourdough bread 13.00

EGGS BENEDICT

Two poached organic eggs with hollandaise and peameal bacon on grilled sourdough bread 13.00

LUNCH

INSALATA CAPRESE

Fresh mozzarella, basil, tomatoes, olive oil, balsamic drizzle 13.00

INSALATA NIÇOISE

Baby greens, arugula, tuna, black olives, green beans, cherry tomatoes, carrots, hard-boiled organic egg, red wine vinaigrette 14.00

STEAK SANDWICH

With cheddar and caramelized onions served with a horseradish aioli and crispy fingerling potatoes 14.00

LUNCH PASTA OF THE DAY

Please ask your server

WINE

Enjoy a 4 oz. glass of wine with lunch 5.75

CHIANTI '15 Straccali, Toscana, Italia

Ruby colour / spicy aromas / cherry and raspberry palate / medium bodied

PINOT GRIGIO '15 Casa Vinicola, Veneto, Italia

Pale straw colour / floral and green apple aromas / dry and light / crisp citrus finish
