

# LUNCH MENU

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## JUICE

Fresh orange juice or blood orange juice 6.00

## EGGS *Until 2:30 pm / served with fingerling potatoes or Insalata Mista*

### OMELETTE

Two organic eggs with mushrooms & fontina 13.00

### EGGS SALMONE

Two poached organic eggs with hollandaise & smoked salmon on grilled sourdough bread 15.00

### EGGS BENEDICT

Two poached organic eggs with hollandaise & peameal bacon on grilled sourdough bread 14.00

### EGGS AVOCADO

Two poached organic eggs with hollandaise & avocado on grilled sourdough bread 14.00

## PLANT BASED "EGGS"

### EGGS VENNY

English muffin, tofu, pinto bean breakfast sausage, baby spinach, smoked paprika black salt, finished with Mornay sauce 16.00

*Mornay Sauce (cheese sauce): Olive oil, mustard, nutritional yeast, Ripple milk, apple cider vinegar, turmeric, flour / Breakfast Sausage: Pinto beans, veg stock, fennel, pepper, liquid smoke, garlic powder, chili flakes, nutritional yeast, brown sugar, cumin, vital wheat gluten*

### TOFU SCRAMBLE

With sausage, avocado & toast 15.00

*sausage: organic pinto beans, tamari, vital wheat gluten, nutritional yeast, paprika, fennel, red pepper flakes, thyme, oregano, sage, basil, parsley, onion powder, sugar*

## SIDES

buttered multigrain toast 2.00 / mista salad 3.00

avocado 2.50 / peameal bacon 3.00 / bacon 3.00

## COCKTAILS 9.00 (2oz)

### BELLINI

Peach nectar, prosecco

### MIMOSA

Orange juice, prosecco

### FIORI di SAMBUCCO

Vodka, pear nectar, fresh lime juice, St-Germain elderflower liqueur

### MARTINI CREMISINO

Vodka, Cointreau, blood orange juice 12.00

### BLOODY CAESAR 7.00 DOUBLE 10.00

### PLANT BASED BLOODY CAESAR 9.00

Vodka, V8 Cocktail juice, olive juice, Worcestershire, tobasco, finish with olives and a celery heart

### VIRGIN 4.00

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## ORDER DELIVERY

UBEREATS // FOODORA

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