

JUICE

Fresh orange juice / blood orange juice 6.00

COCKTAILS 9.00 (2oz)

BELLINI Peach nectar, prosecco	MARTINI CREMISINO Vodka, Cointreau, blood orange juice 12.00
MIMOSA Orange juice, prosecco	BLOODY CAESAR 7.00 DOUBLE 10.00
FIORI di SAMBUCO Vodka, pear nectar, fresh lime juice, St-Germain elderflower liqueur	PLANT BASED BLOODY CAESAR 9.00 Vodka, V8 Cocktail juice, olive juice, tabasco, finished with olives & celery heart
	VIRGIN 4.00

EGGS

Until 2:30 pm / Served with fingerling potatoes or Insalata Mista
Substitute gluten-free bread add 2.00 (soy & rice flour, contains dairy)

OMELETTE

Two organic eggs with mushrooms & fontina 13.00

EGGS SALMONE

Two poached organic eggs with hollandaise & smoked salmon on grilled sourdough bread 16.00

EGGS BENEDICT

Two poached organic eggs with hollandaise & peameal bacon on grilled sourdough bread 15.00

EGGS AVOCADO

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

PLANT BASED "EGGS"

EGGS VENNY

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

TOFU SCRAMBLE

With sausage, avocado & toast 15.00

*sides: buttered multigrain toast 2.00 / mista salad 3.00 / avocado 2.50
peameal bacon 3.00 / bacon 3.00*

**please ask your server for a vegan ingredient list*

APPETIZER

ASPARAGUS FRITTI

Lightly fried panko crusted asparagus with red pepper chilli aioli 10.00

MAINS

SOUP OF THE DAY & SALAD

House made soup served with bread & insalata mista 12.00

LUNCH PASTA OF THE DAY

Please ask your server 12.00

PLANT POWER SALAD **vegan*

Mixed greens & baby kale in creamy artichoke dressing, quinoa, fingerling potatoes in vegan pesto*, tofu feta, asparagus, radishes, pickled red onions, olives, avocado, jalapeños, pickled turnips & beets 19.50 **pesto contains pumpkin seeds*

"BEYOND BEEF" VEGETARIAN BURGER

A quarter pound, plant-based patty on a sesame Brioche bun with avocado, lettuce, roasted red pepper aioli & caramelized onions served with sweet potato fries or our Avocado Cashew Caesar Salad 15.95
additional toppings: white cheddar OR gorgonzola add 2.00

PLANT-POWERED CLASSIC LASAGNA **contains nuts*

Artisanal creamy cashew almond mozzarella, tofu ricotta & kale marinara sauce, served with our Avocado Cashew Caesar Salad 15.00

MINI PIZZAS *Served with Insalata Mista / Substitute Avocado Cashew Caesar add 2.00*

MINI PIZZA DIAVOLA

Tomato sauce, fresh mozzarella, spicy salami, basil, black olives 14.00

MINI ASPARAGUS PIZZA **contains nuts*

Pesto, fresh mozzarella, grilled asparagus, cherry tomatoes, maldon salt 15.00

MINI MARGHERITA PIZZA

The classic pizza from Naples with tomato sauce, fresh mozzarella & basil 13.00

MINI VEGAN SAUSAGE PIZZA

Tomato sauce, Earth Island mozzarella, sausage, grilled fennel, chillies 16.00

MINI PIZZA BIANCO E FUNGHI **contains nuts*

Pizza Bianco with mushrooms, rosemary, black olives, arugula, pine nuts, truffle oil, cashew cheese sauce 16.00

substitute Earth Island non dairy cheese 2.00

APERITIVO HOUR \$8 cocktails / \$6 wine & small plates

MONDAY - FRIDAY // 2:30PM - 5:00PM