

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 spinach & cheddar 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

CALAMARI FRITTI

Crispy, fried calamari with marinara sauce & aioli 9.00

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

SPAGHETTI GAMBERI

Spaghetti with sautéed shrimp, cherry tomatoes, olive oil, garlic, white wine 20.00

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

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

MINI PIZZA TRADIZIONALE

Pomodoro sauce, mozzarella, bacon, onions, mushrooms 14.00

MINI MARGHERITA PIZZA

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

MINI PIZZA POLLO

Pomodoro sauce, mozzarella, grilled chicken, spinach, sun-dried tomatoes 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 🌿

MINI VEGAN SMOKED SALMON PIZZA *contains nuts

Pizza bianco with olive oil, smoked carrot, cashew based cream cheese, capers, red onions & dill 15.00 🌿

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

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