

FINE SETTIMANA

succhi freschi

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|--------------|---|
| arancia | 8 |
| lemon & lime | 8 |
| pompelmo | 8 |

caffè & tè

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|---------------------|---|
| shakerato Milano | 7 |
| iced salted caramel | 7 |
| arnold palmer | 7 |
| iced tea selection | 7 |

cocktails

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|-------------------|----|
| bottomless mimosa | 35 |
| rossini | 12 |
| Aperol spritz | 12 |
| Carpano negroni | 18 |
| cucumber martini | 15 |
| bloody mary | 15 |

vino in caraffina

when you want a little bit more than a glass of your favorite vino

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|------------|----|
| Chablis | 20 |
| Rosé | 20 |
| Prosecco | 20 |
| Pinot Noir | 20 |

bambini

| | |
|------------------|----|
| eggs & bacon | 12 |
| gnocchi & cheese | 16 |
| cheese burger | 16 |
| waffle | 8 |

For your convenience, a service charge of 20% will be added to your check.

3 courses for \$45

bread & better

served family style for the table to enjoy

bread basket

selection of croissants, brioche buns and homemade jams

seasonal fruit

locally sourced seasonal fruit served on ice

la colazione

choice of one

oyster & shrimps

pink peppercorn mignonette & cocktail sauce

omelette

with lobster salad and greens

eggs Benedict

with crab cake and kale

avocado toast

with eggs any style and pea tendrils salad

spaghetti vongole

Mancini pasta with Manila clams, garlic, parsley and chili flakes

truffle carbonara

fresh maccheroni pasta, homemade pancetta, egg, Pecorino, truffle

steak & eggs

beef striploin, eggs any style, roasted potatoes

burger

add fried organic egg + 3

homemade brioche bun, brisket & short rib patty, caramelized onion, served with potatoes

14oz aged rib eye

add + 30 p/p

our 21 day in-house dry aged rib eye with two signature sides

dolci

choice of one

zabaglione al limoncello e berries

limoncello sabayon with fresh berries & cantucci

ricotta cheesecake

with warm salted caramel sauce

waffle al miele

with vanilla gelato and warm Florida honey