

Presents

Brunch

PRIX FIXE MENU

Create your own experience from our Antipasti, Uova, and Dolce options.

2 Courses \$27

With a signature cocktail \$39

3 Courses \$32

With a signature cocktail \$44

SIGNATURE COCKTAIL

PEACH BELLINI // 18

MIMOSA // 14

APEROL SPRITZ // 16

BLOODY CEASAR // 18

ANTIPASTI

INSALATA DI CAVOLO

Organic baby kale, citrus, almond, hazelnut and parmesan cheese // 17

INSALATA ROMANA

Romaine lettuce, candied tomato, avocado, goat cheese // 17

ZUPPA DI FUNGHI

Clear wild mushrooms soup, sourdough croutons // 17

UOVA

SALMONE AFFUMICATO

Smoked salmon, ricotta, bagel, dill, poached egg, hollandaise // 26

AVOCADO

Avocado, pita bread, poached egg, tomato, cucumber and hollandaise // 24

PROSCIUTTO

Homemade focaccia, prosciutto, poached egg, sundried tomato hollandaise // 26

FRITTATA

Chef's special frittata with bread, tomato, basil, goat cheese and spinach // 23

DOLCE

PANCAKE

Buttermilk pancake, berries, maple syrup // 21

TORTA DI PANE

Italian style bread pudding, raisins, berries, Canadian maple syrup // 19

TIRAMISU

Sabayon and mascarpone, Barolo Savoyard cookies // 15

ILLUSTRE

OSTRICHE

1/2 dozen oysters // 30

dozen oysters // 60

PANINO VEGETARIANO

Avocado, arugula, tomato, buffalo, mozzarella // 22

PANINO CON LA BISTECCA

Striploin steak, sour dough, caramelized onion, gruyere cheese // 25

PASTA

Chef specialty pasta, curated daily // Market Price

SALMONE

Organic salmon, seasonal vegetable and potato // 29

SIDES

FRITES // 9

TRUFFLE FRITES // 12

MIXED GREENS // 8

BACON // 6

SAUSAGE // 6