

BRUNCH MENU

OMELETTES

Mushroom, Prosciutto and Bufala Mozzarella
Fresh Ricotta and Spinach
Mortadella and Gruyere Cheese
Speck and Provolone Cheese
Amatriciana (smoked bacon, onions, tomato sauce)

\$10.50 each

FRITTATA

Potatoes and onions
Amatriciana
Paesana (Vegetable frittata)

\$11.50 each

POACHED EGGS

Poached eggs with truffled hollandaise sauce
Poached eggs with hollandaise sauce

\$12.50 each

SCRAMBLES

Mushroom and shrimp scrambled eggs, served with home fries or salad
\$10

Italian Toast (Brioche)
\$10

Pancakes
\$10

Fragole (strawberries) with lemon
\$9

COCKTAILS

Rossini Special
Fresh strawberry juice, Prosecco, Campari

Sora Lella Cocktail
Our 40-year-old family recipe

Passion in New York
Apricot brandy, splash of Campari, Mango Vodka, lemon juice and simple syrup

Aperol Spritz
Aperol, Prosecco and a splash of soda

\$10