

LUNCH

ZUPPA/ SOUP

GAMBERETTI E FAGIOLI

cannellini bean soup topped with shrimp

9

INSALATE/SALADS

CAESAR

romaine hearts lettuce, olive oil croutons, parmesan cheese, caesar dressing

10

RUCOLA

shaved fennel, baby arugula, candied walnuts, meyer lemon, parmigiano reggiano

10

BIETOLE

roasted organic beets, baby carrots, green beans, goat cheese, orange balsamic vinaigrette

12

ANTIPASTI FREDDI/COLD APPETIZERS

CAPRESE CLASSICA

fresh buffalo mozzarella, vine ripe tomato, basil oil, oregano

14

BURRATA

fresh burrata cheese, tomato confit, Calabrese eggplant

16

TARTARE DI TONNO

sushi grade ahí tuna, mint, jalapeños, avocado, sesame oil, grilled bread

16

ANTIPASTI CALDI/HOT APPETIZERS

CALAMARI FRITTI

golden fried squid and zucchini, spicy controne pepper sauce

14

SALSICCIA ALLA GRIGLIA

grilled sausage, chickpeas, harissa, lemon braised spinach

14

MELANZANE ALLA PARMIGIANA

eggplant, tomato sauce, basil, fresh mozzarella

14

VONGOLE E COZZE

clams, mussels, fresh herbs, white wine

14

PASTE/HOME MADE PASTA

CAPELLINI AL POMODORO E BASILICO

angel hair pasta, cherry tomatoes, basil

14

TAGLIATELLE AL RAGU BOLOGNESE

handcrafted fettucine pasta, classic ragu Bolognese

18

SPAGHETTI ALLA VONGOLE

spaghetti, manilla clams, chili flakes, garlic, white wine

22

LASAGNA CLASSICA

meat ragu, san marzano tomato, mozzarella, parmigiano reggiano

18

SECONDI PIATTI/MAIN COURSE

SALMONE ALLA GRIGLIA

grilled Atlantic salmon, butternut squash, shitake mushroom, cherry tomatoes, saffron emulsion

24

BRANZINO ALL'ACQUA PAZZA

whole *boneless* Mediterranean seabass, seasonal vegetables bouquet

29

TAGLIATA DI MANZO

grilled ribeye steak, 2 eggs (any style) rosemary fingerling potatoes, spinach

26

COTOLETTA DI POLLO ALLA MILANESE

crispy chicken, mixed green salad, french fries

24

VITELLO PICCATA

veal scaloppini, lemon, capers, white wine, broccoli rabe, olive oil potato puree

26

BRUNCH

ZUPPA AQUA COTTA

carrots, celery, onions, tomatoes, bread, topped with poached egg, parmigiano reggiano

10

UOVO AL FORNO

two sunny side up eggs, spicy tomato sauce, buffalo mozzarella

12

UOVA POCHE ASPARGI FONDUTA DI FORMAGGIO

asparagus, cheese fondue, poached eggs

12

CRAB MEAT EGGS BENEDICT

poached eggs, grilled sourdough, jumbo lump crab meat, hollandaise sauce

16

OMELET FUNGHI

white eggs, mushrooms, tomato concasse

12

OMELET PROSCIUTTO

fresh mozzarella, prosciutto di parma, cherry tomatoes, fresh basil

14

OMELET AL SALMONE

smoked salmon, asparagus, thyme, tomato concasse

14

OMELET AL POLLO

organic chicken, ham, swiss cheese

12

FRITTATA

zucchini, shrimp, thyme

12

MCAFE TARTA

phyllo tart stuffed with caramelized onions, tomato, avocado, topped with 2 eggs sunny side up and crispy bacon

12

GRANOLA ORGANICA

organic granola, plain yoghurt, honey, fresh berries

12

FRENCH TOAST CON FRAGOLE FRESCI

classic French toast, crème patissier, strawberries

12

BRUNCH BURGER

angus beef, egg sunny side up, prosciutto di parma, parmesan fries, spicy controne pepper sauce

14

PAN CARRE

dijon mustard, butter, bacon, fresh mozzarella, spinach

12

FLAT BREAD

NUTELLA

nutella, strawberries, caramelized banana

10

SALMONE

sliced smoked salmon, goat cheese, mixed field greens, truffle oil

12

POLLO

organic chicken breast, mozzarella, provolone cheese, sundried tomato, spinach

12

CONTADINA

smoked mozzarella, eggplant, roasted red bell pepper, onions

10

PIZZE

MARGHERITA

san marzano tomato, fresh mozzarella, basil

12

PROSCIUTTO

fresh mozzarella, arugula, cherry tomatoes, parmigiano reggiano

14

SALUMI

salami piccante, garlic, tomato, fresh mozzarella

14

VERDI

ricotta cheese, fresh mozzarella, spinach, black olives, capers

12

REGINA

san marzano tomato, buffalo mozzarella, fresh basil

16

BOTTOMLESS BELLINI \$15 PP / BLOODY MARY \$7 / MIMOSA \$5 / BELLINI \$6

Executive chef: Roberto Minnetti

Chef de cuisine: Jose Guerra

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions. Please alert your server of any food allergies