



## LUNCH / BRUNCH

### CHEF'S FAVORITES

**Smoked salmon** - cream cheese, pickled onions, caper berries, mustard seeds **12**

**Crab cake sandwich** - jumbo lump crab meat, lettuce, sliced tomato, fries **14**

**Brunch pizza** - Buffalo mozzarella, italian sausage, mushrooms, egg **16**

**Contadina pizza** - smoked mozzarella, eggplant, roasted bell peppers, onions, egg **12**

### ZUPPA

**Zuppa** - Vegetable & spelt soup **9**

### ANTIPASTI

**Calamari & Zucchini fritti** - Fried Squid, Zucchini, spicy tomato sauce **14**

**Salsiccia** - Grilled mild Italian sausage with yellow soft polenta, sautéed rapini **14**

**Gamberoni** - Baked shrimps, roasted tomato, peperoncino **12**

**Parmigiana di melanzane** - Traditional Eggplant Parmigiana, tomato, basil, mozzarella **12**

**Burrata** - Parma prosciutto & roasted bell peppers **15**

**Cozze** - Blue Bay Mussels, fennel, roasted tomato & house made lightly spicy sausage, white wine **16**

**Polipo** - Grilled Octopus, chick peas, roasted fennel & peppers, arugula pesto & peperoncino oil **16**

### INSALATE

**Mista** - Mixed Field Greens Salad, balsamic vinaigrette **8**

**Classic Cesare** - Hearth of romaine, parmesan cheese, croutons **9**

**Rughetta** - Baby arugula salad, shaved parmesan cheese, lemon dressing **11**

**Cappuccia** - Butter Lettuce, pickled red onions, gorgonzola cheese, dates, mustard seed **12**

**Tricolore** - Radicchio, Belgium Endive, Arugula, Black Truffles Pecorino **12**

**Bietola** - Red beet pesto, roasted gold beet, goat cheese & balsamic vinaigrette **14**

### HOME MADE PASTAS

**Spaghetti alla chitarra** - with pommarola, fresh cherry tomato, basil **14**

**Pappardelle alla Bolognese** - Veal- Beef & Pork "ragu," tomato, parmesan **18**

**Tagliatelle alla carbonara** - Guanciale, egg, black pepper, pecorino romano **16**

**Trofie** - "pesto alla Genovese" Basil, olive oil, garlic, pine nuts, parmigiano reggiano **14**

**Agnolotti** - Braised Beef Short ribs Wild mushrooms, brown butter, thyme **19**

**Gnocchetti** - Shrimps, garlic, peperoncino, arucola in a white wine sauce **19**

**Lasagnetta** - Meat ragù, tomato sauce, mozzarella, parmigiano reggiano **18**

**Strozzapreti** - with mild Italian sausage, leeks in a mascarpone cream sauce **19**

**Risotto** - Wild mushrooms, thyme, parmigiano **19**

\*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



### BRUNCH COCKTAILS \$6

Bloody mary / bellini / mimosa / Apple cider mimosa / kir royale /

Mcafe mocktail

**BOTTOMLESS MIMOSA/BELLINI \$15pp** (2 hrs limit)

### SWEETS

**Buttermilk pancake** - Blueberry compote **10**

**French toast** - Blueberry sauce, maple syrup, Valhorna chocolate pearls **10**

**Yogurt parfait** - Layers of natural yogurt, organic granola, honey, mixed berries **9**

**EGGS** served with house salad or french fries

**Eggs benedict** - Poached eggs, prosciutto di parma, hollandaise sauce **12**

**Eggs Florentine** - Poached eggs, tomato, spinach, hollandaise sauce **11**

**Norweigan eggs benedict** - Poached eggs, smoked salmon, hollandaise sauce **14**

**Crab cake eggs benedict** - Poached eggs, jumbo lump crab meat, hollandaise sauce **16**

**Shrimp benedict** - Poached eggs, garlic roasted shrimps, lemon, thyme fonduta **16**

**Brunch burger** - Grilled angus ground beef, 1 sunny side up egg, bacon, brioche bun **11**

**Hamburger di manzo** - Domestic Wagyu beef burger, gorgonzola cheese, caramelized onions **18**

**Frittata** - Pan faced omelet, spinach, fontina cheese **10**

**Mcafe breakfast** - Two eggs "sunny side up" roasted fingerling potatoes, italian sausage, arucola **18**

**italian toast** - Prosciutto di Parma, fried eggs **12**

**Soft scrambled eggs** - Apple wood smoked bacon, sauteed spinach, grilled ciabatta bread **11**

**Filetto di manzo** - 4oz grilled filet mignon, sunny side up egg **18**

**OMELETS** served with house salad or french fries

**Prosciutto** - 3 eggs, prosciutto di parma, sauteed spinach, diced tomatoes, onions **13**

**Granchio** - 3 eggs, jumbo lump crab meat, shallots, fontina cheese **13**

**Funghi** - 3 eggs, tomatoes, onions, wild mushrooms, mozzarella **10**

**Pollo** - 3 eggs, grilled chicken, diced tomatoes, fontina cheese **12**

**Egg white** - 3 eggs, spinach, roasted bell peppers, zucchini, wild mushrooms **11**

**Contadina** - 3 eggs, smoked mozzarella, eggplant, roasted bell peppers, onions **11**

**Smoked salmon** - 3 eggs, capers, onions, norweigan smoked salmon, diced tomatoes **13**

**Mcafe** - 3 eggs, shrimp, avocado, diced tomatoes, goat cheese **14**

### SIDES

2 eggs any style - bacon - italian sausage - seasonal fruits - french fries **4**

**Executive chef: Giovanni Carlo**

**Chef de cuisine: Nicola Sanna**