

# brunch

- bakery** banana muffin, maple butter | 6  
ginger scone, seasonal jam | 6  
tuscan focaccia, rosemary, olive oil | 6
- primi** market fruit, house-made granola, greek yogurt | 14  
spring greens, asian pear, radish, honey-mustard vinaigrette | 15  
cauliflower salad, whipped goat cheese, pickled fennel, golden raisin | 16  
burrata, dried ancho chili salsa, fried leeks, bernal bakery toast | 17
- secondi** dark chocolate budino di pane, strawberry compote, whipped mascarpone | 19  
asparagus & goat cheese omelette, ramp chimichurri, arugula | 23  
pork n'duja & english pea scramble, pecorino, fried amarosa potato | 24  
eggs in purgatory, braised lamb, poached eggs, tomato, artichoke, parmigiano | 28  
pork & beef polpette, crushed tomato & garlic, parmigiano reggiano | 25  
beef short-rib sandwich, green garlic aioli, jicama slaw, steak fries | 28
- additions**  
bernal bakery toast, sweet ricotta, seasonal jam | 6  
calabrian fried potatoes | 6  
neuske's bacon (4 pc.) | 7
- pizza** margherita, tomato, garlic, mozzarella, oregano | 19  
bianca, pecorino, mozzarella, parmigiano, garlic, chili oil, parsley | 21  
funghi, roasted mushroom, stracchino, shaved garlic, parsley | 24  
salsiccia, garlic pork sausage, red onion, mozzarella | 25  
amarosa potato, charred escarole, fresh ricotta, caper salsa verde | 24  
wild spring onion, caramelized onion, pancetta, fontina, balsamico | 25
- calabrian chili 2 | olives 3 | arugula 3 | burrata 8  
egg 4 | white anchovy 4 | sausage 4 | pepperoni 4
- dolce** zeppole classico, passion fruit sauce & powdered sugar | 12  
coconut gelato, macerated strawberry, matcha meringue (gf) | 13

# brunch beverages

## bubbles & rosé

NV Sommariva, Conegliano-Valdobbiadene Superiore (Prosecco), Italy | 14

NV Guy de Forez, Brut *Tradition* (Champagne), France | 25

2022 Domaine de Marquilliani, *Gris de Marquilliani* (Nieulluciu), Italy | 15

2022 Tiberio, Cerasuolo d'Abruzzo (Montepulciano), Italy | 17

## whites

2022 La Sibilla, Campi Flegrei (Falanghina), Italy | 15

2022 Pojer e Sandri (Nosiola), Italy | 17

2022 Vigneti Massa, Piccolo Derthona (Timorasso), Italy | 17

2020 Maxime Magnon, *l'Estrade* (Grenache Blanc), France | 20

2021 Domaine Paul Pillot, Bourgogne (Aligoté), France | 24

## reds

2020 Michel Lafarge, Bourgogne (Pinot Noir), France | 25

2022 Masseria del Feudo, (Nero d'Avola), Italy | 15

2022 Damiano Ciolli, *Silene* (Cesanese), Italy | 16

2020 Plantamura, *Parco Largo* (Primitivo), Italy | 17

2021 Caprili Rosso di Montalcino (Sangiovese), Italy | 20

## spritz

mimosa | 15

fresh squeezed orange juice, sommariva prosecco

americano | 15

cocchi americano bianco, lemon juice, ginger syrup, prosecco

aperitivo | 16

house red bitters, prosecco, club soda, orange

sbagliato | 15

house bitter blend, club soda, prosecco, orange peel

meletti, set, go! | 15

meletti amaro, lemon juice, prosecco

## cocktails

bloody mary | 16

vodka, house mary mix, calabrian chili, lemon

bassline irish coffee | 14

whiskey, bassline coffee, st. george nola coffee liqueur, cream

piccino espresso martini | 17

vodka, bassline espresso, st. george nola coffee liqueur

dawn patrol | 16

tequila blanco, china-china, angostura, orange, lemon, vanilla

dogpatch negroni bianco | 15

gin, blanc vermouth, bitter aperitivo

piccino negroni | 15

gin, house blend red aperitivo, sweet vermouth

## beer & cider

einstök, white ale (12oz can) | 8

faction, pale ale (16oz can) | 12

standard deviant, tree people IPA (12oz can) | 10

moonlight, black lager (16oz can) | 10

fort point, super dry cider (16oz can) | 10

## hot & cold beverage

sparkling water | 7

bassline drip coffee | 5

fresh squeezed orange juice | 5

aranciata rossa | 7

chinotto | 7

lemonade | 5

iced tea | 5

arnold palmer | 5