

Brunch

Plates

JERUSALEM BAGEL & EGGS IN A HOLE 18 2 fried eggs in a Jerusalem bagel, oven roasted tomatoes & agliata	GRAVLAX BOMBOLONE 11 italian style doughnut, chive & lemon cream cheese, pickled onions, fresh dill & salmon gravlax	RICOTTA & NUTELLA® BRIOCHE 12 brioche, whipped ricotta, Nutella® & roasted hazelnuts
SCRAMBLED EGGS, STRACCIATELLA & TRUFFLE 23 scrambled eggs, stracciatella, basil, oven roasted tomatoes, sourdough bread & truffle butter	STEELCUT OATMEAL (v) 13 slow cooked steel cut oats, vanilla infused oat milk, seasonal fruits & berries topped with toasted coconut shaving	BATTUTA DI MANZO 18 hand cut beef, cured egg yolk, fennel pollen, orange zest & rosemary salted waffle chip
FRENCH TOAST & STRAWBERRIES 21 brioche soaked in vanilla custard, whipped pistachio ricotta, macerated strawberries	SHAKSHUKA 20 slow cooked smoked tomato roasted peppers, crispy cumin chickpeas, 2 eggs & toasted sourdough	MARKET SALAD (v) 17 baby gem, radicchio, nicoise, radish, red onion, toasted almonds with date citrus vinaigrette – SOFT BOILED EGG 3 – BURRATA 10
CROQUE MADEMOISELLE 19 prosciutto cotto & provolone stuffed croissant, topped with creamy scrambled eggs	CREPELLE LIMONE RICOTTA 23 lemon-ricotta pancakes, whipped mascarpone, blueberry preserve & warm maple syrup	

Crostinis

POMODORO & RICOTTA 16 vine ripe tomatoes tossed in tomato basil dressing, whipped ricotta, basil on toasted sourdough	GRAVLAX & AVO SMASH 18 gravlax salmon, smashed avocado, pickled red onion, dill on toasted sourdough	BURRATA 19 burrata, roasted peppers, white anchovies on toasted sourdough
AVOCADO POMODORO 17 avocado puree, cherry tomatoes, radish, soft boiled egg, feta on toasted sourdough	AVOCADO TOAST (v) 12 avocado puree, fresh herbs, hemp hearts on toasted sourdough	AVOCADO MUSHROOM 16 avocado puree, soft boiled egg, pan-fried mushrooms, ricotta salata shavings on toasted sourdough

Pizzas

MARGHERITA 7.25 tomato sauce, fior di latte, basil & olive oil	SPICY PEPPERONI 9.50 tomato sauce, mozzarella & spicy pepperoni	FORMAGGIOSA 7.50 tomato sauce, mozzarella, parmesan, pecorino & oregano
GIARDINIERA 10.25 fior di latte, artichoke, roasted cherry tomatoes, taggiasche olives, mushrooms, garlic & oregano	PATATE E PANCETTA 9 smoked cacciocavallo, crushed potatoes, fior di latte, pancetta & rosemary	(v) VEGAN OPTION