

BUONGIORNO!

◆ A New York Italian Brunch Experience ◆

NEW YORK CINNAMON ROLLS

Oversized New York-style cinnamon rolls, served warm in four signature flavors.

Classic Cinnamon Roll

Vanilla Cream Cheese 13

Cannoli Cream

Sweet ricotta, chocolate chips, powdered sugar 15

Sicilian Pistachio

Pistachio cream, mascarpone, crushed pistachios 15

Blueberry

Fresh blueberry compote, mascarpone frosting 15

Cocktails

Signature brunch drinks

Sarti Rosa Peach Spritz

Sarti Rosa Italian aperitivo, peach purée, Prosecco

Hugo Spritz

St-Germain elderflower liqueur, fresh mint,
Prosecco, Fever-Tree soda

Classic Mimosa

Prosecco, fresh orange juice,
Available by the glass or carafe

Italian Bloody Mary

Vodka, seasoned tomato juice, Calabrian chili,
Meyer lemon, basil, Castelvetro olives

Caffé

Espresso beverages

Mascarpone Shakerato

Chilled double espresso over ice, mascarpone cream

Affogato

Vanilla gelato topped with Italian espresso

Caffè corretto alla Sambuca

Italian espresso, Sambuca

Amaretto Cappuccino

Italian espresso, Amaretto liqueur,
steamed milk, milk foam

Americano

Espresso

Doppio Espresso

Cappuccino

Pistachio Latte

Antipasti

Italian brunch starters

Prosciutto e Melone

Thinly sliced prosciutto, sweet melon 17

Salmon Crudo*

Capers, Meyer lemon, olio verde 28

Pomodoro e Basilico Insalata

Heirloom cherry tomatoes, cucumber, red onion, feta,
Castelvetro olives, fresh basil, olio verde 16

Pizze

Breakfast pizzas

Prosciutto Breakfast Pizza*

Tomato sauce, mozzarella, prosciutto, two eggs,
roasted potatoes, Parmigiano Reggiano 28

Cacio e Pepe Breakfast Pizza*

Mozzarella, Pecorino Romano, cracked black pepper,
ricotta, crispy pancetta, roasted potatoes, two eggs 28

Frittelle

House-made pancakes

Blueberry Cream Pancakes

Three homemade buttermilk pancakes topped with
blueberry cream cheese and fresh blueberries 16

Soufflé Pancakes

Three cloud-like soufflé pancakes, strawberries,
mascarpone cream, Vermont maple syrup 16

Contorni

Seasonal sides

Seasonal Fruit 7

Applewood-Smoked Bacon 7

Fennel Sausage 8

Burrata & Heirloom Tomatoes 14

Roasted Potatoes 6

House-Made Olive Bread 5

Specialità

Italian brunch specialties

Pappardelle al Limone & Oscietra Caviar

Lemon beurre blanc, Parmigiano Reggiano, chives,
10g Oscietra Grand Reserve caviar, pappardelle 49

Wagyu Steak & Eggs

Wagyu sirloin, two eggs your way, roasted potatoes 45

Frittata di Pasta

Crispy spaghetti frittata, prosciutto, eggs,
Pecorino Romano, fresh Italian herbs 19

Riviera Breakfast Bowl*

Roasted broccolini, fennel sausage, two eggs your way,
roasted potatoes, fresh basil, spinach, olio verde 21

Eggs in Purgatory*

Three eggs baked in spicy vodka sauce,
stracciatella cheese, roasted potatoes, fresh basil,
served with toasted focaccia 17

Two Eggs Any Style*

Two eggs your way, roasted potatoes,
fennel sausage, served with toasted focaccia 18

Build-Your-Own Omelette or Scramble*

Three egg omelette or scramble with your choice
of up to three mix-ins, served with roasted potatoes,
served with toasted focaccia 20

Included Mix-Ins: Spinach, Heirloom Tomatoes,
Roasted Peppers, Onions, Cremini Mushrooms,
Mozzarella, Feta

Premium Add-Ons

Applewood-Smoked Bacon 5	Roasted Asparagus 5
Prosciutto di Parma 7	Broccolini 5
Italian Fennel Sausage 6	Smoked Salmon 9
Pancetta 6	

Secondi

Italian lunch classics

Chicken Milanese

Pan-fried chicken, arugula, heirloom tomatoes,
creamy burrata, olio verde 26

Chicken Francese

Egg-battered chicken, lemon, white wine
butter sauce, sautéed spinach 28

Schiacciata

Tuscan breakfast sandwiches

Roma Breakfast Sandwich

Fennel sausage, scrambled eggs,
crispy pancetta, melted mozzarella 17

Napoli Breakfast Sandwich

Applewood-smoked bacon, scrambled eggs,
roasted potatoes, melted mozzarella 17

Amalfi Breakfast Sandwich

Smoked salmon, cucumber, lemon, arugula, red onion,
fresh dill, mascarpone cream cheese

A 20% gratuity will be added to parties of 5 or more. We're seed oil-free and fry in beef tallow for added flavor. Please let us know about any dietary restrictions.

*These items may contain raw or undercooked seafood or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

