



MIMOSA & BLOODY MARY della casa 5

BRUNCH

UOVA SHAKSHUKA poached eggs, spicy tomato sauce, roasted portabello mushrooms, butter, basil, grilled bread **13**

UOVA PANINO housemade buttermilk biscuit, chive omelet, fennel sausage, provolone, spicy honey, served with roasted potatoes, seasonal side **15**

GAMBERI E POLENTA shrimp, white polenta, poached eggs, leeks, tomatoes, salsa rossa **16**

PANCAKES lemon curd, butter, maple syrup, powdered sugar **12**

OMLETTE ham, red onions, mushrooms, spinach, cheddar cheese, with side of roasted potatoes, grilled bread **15**

YOGURT CON CEREALI E FRUTTA

pequea valley yogurt, granola, macerated seasonal fruit **7**

RISO AL SALTO CON UOVA crispy prosciutto, risotto cakes with fried eggs, tomato, coriander sauce **15**

FIorentina BURGER provolone, fried egg, sweet onion jam, truffle aioli on toasted bun **14**

DISSOATA CON UOVA grilled dry-aged, black angus new york strip, with fried eggs, roasted potatoes, salsa verde **22**

PRANZO

PIADINA ALLE VERDURE wood-roasted portabello mushroom sandwich, roasted onions, peppers, basil, mint, avocado, pesto, provolone **11**

PESCE DEL GIORNO
fish of the day **market price**

BISTECCA ALLA FIORENTINA per due
45oz grilled bone-in porterhouse steak served for two, garlic/rosemary-infused olive oil **85**

TAGLIATELLE AL RAGÚ beef ragú, grana padano **20**

GNOCCHI AL POMODORO tomato, herbs, smoked mozzarella **16**

LE NOSTRE PIZZE

DOLCE E SALATO kale, fior di latte, garlic, ricotta, pecorino, eggs, spicy honey **15**

MARGHERITA DI BUFALA
tomato sauce, basil and buffalo mozzarella **16**

NAPOLI tomato sauce, mozzarella, anchovies, capers, oregano, garlic, peperoncino **15**

SALSICCE E CIPOLLA tomato sauce, sausage, roasted onions, provolone, grana padano, basil, oregano, peperoncino **17**

MARINARA (vegan)
tomato sauce, oregano, garlic, basil, olio verde **13**

FUNGHI herb roasted mushrooms, goat cheese, spring onions, pecorino, truffle oil **18**

QUATTRO FORMAGGI buffalo mozzarella, ricotta, grana padano, pecorino romano, garlic, basil, oregano, pickled hot peppers **17**

OLIVE E CARCIOFI nostralina olives, artichokes, sundried tomatoes, smoked mozzarella, basil, garlic, peperoncino **18**

FINOCCHIONA shaved fennel, fennel salami, fennel seed, confit tomato, fiore di latte, pecorino romano, olivata **17**

CONTORNI

PATATE ARROSTO roasted potatoes, rosemary, garlic, black pepper **5**

POLENTA grana padano, butter, chives **5**

BACON uncured pork belly **6**

BISCUITS fig jam, honey, butter **5**

UOVA two eggs, any style **3**

PROSCIUTTO COTTO cured and grilled ham **6**

ANTIPASTI

LA ZUPPA DEL GIORNO house-made soup of the day **8**

INSALATA GHIBELLINA arugula, avocado, roasted tomatoes, emmenthaler, pine nuts, basil pesto **12**

INSALATA DI FARRO E ZUCCA delicata squash, farro, roasted root vegetables, pomegranate seeds, sherry vinaigrette **12**

INSALATA DI LATTUGA E MELE bibb lettuce, shaved apples, blue cheese, almond granola, red onion, maple-rosemary vinaigrette **10**

BURRATA CON ZUCCA burrata cheese, winter squash puree, spiced pumpkin seeds, saba vinegar, sage oil, prosciutto chip **16**

FEGATINI chicken liver crostini, anchovy, capers, vermouth **8**

SALUMI E FORMAGGI

VARIETÁ DI SALUMI ARTIGIANALI

a selection of our salumi, fegatini, pickles **26**

- 7 SALAME TOSCANO** fra'mani, california
- FINOCCHIONA** molinari, california
- SALSICCE** creminelli, utah
- CULATELLO** citterio, pennsylvania

VARIETÁ DI FORMAGGI ITALIANI a selection of our imported italian cheeses, raisin walnut bread, fig jam **22**

- 6 QUADRELLO DI BUFALA** (buffalo, lombardia)
- BRUNET** (goat, piemonte)
- GORGONZOLA DOLCE** (cow, piemonte)
- PECORINO TOSCANO STAGIONATO** (sheep, toscana)

E.V.O.O. SCHIACCIATA hot, flatbread, extra virgin olive oil, salt, black pepper, fresh herbs **6**

PIZZA ADD-ONS

- free** oregano, sliced garlic
- \$1** olives, basil, capers, red onion
- \$2** olio verde, arugula, anchovy, sun-dried tomatoes, roasted peppers, calabrian chilies, provolone, mozzarella fior di latte, grana padano, pecorino romano
- \$2.5** sausage, finocchiona
- \$3** buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, culatello, smoked mozzarella, brunet, confit tomato

while we welcome you to customize your pizza, please note that substitutions are not permitted



MINDFUL RESTAURANT

General Manager: Marlon Marshall
Chef de Cuisine: Adalberto Pineda

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. We happily accept separate payments for single checks, but do request a limit of six credit cards total. Kindly note that we are unable to provide multiple checks for one table.