

BRUNCH – FALL

COFFEE 3	LATTE 4	LIDO BLOODY MARY, CHAMPAGNE, MIMOSA 10	ICED TEA 4	HOT TEA 4
CAPPUCCINO 4	BOTTOMLESS MIMOSA 16 (LAST POUR 3:30PM)		SODAS 3	
(WITH PURCHASE OF AN ENTRÉE) TWO HOUR LIMIT				

ORGANIC UOVA AND COLAZIONE

BUTTERMILK BISCUIT WITH CHIPOTLE-HONEY BUTTER,
SCRAMBLED EGGS, BACON 15

BRAISED SHORT RIB HASH, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE 16

OMELET OF SPICY ITALIAN PORK SAUSAGE, HOLLAND PEPPERS,
VIDALIA ONIONS, GOAT CHEESE, GRATED PARMESAN, FRESH HERBS 16

POACHED EGGS ON OVEN ROASTED POTATOES,
SAUTÉED SPINACH, VIDALIA ONION 14

WHITE POLENTA, POACHED EGGS, TRUFFLE OIL, MUSHROOM RAGU,
PARMIGIANO REGGIANO 15

SMOKED SALMON BENEDICT, POACHED EGGS, ENGLISH MUFFIN, HOLLANDAISE 16

EGG PANINI, GOAT CHEESE, BACON, MAYONNAISE, TOMATO, MIXED GREENS 14

OMELET OF TOMATO, BASIL PESTO, MOZZARELLA, FONTINA,
GRILLED BREAD WITH BASIL PESTO 15

ANY OF THE ABOVE CAN BE MADE WITH EGG WHITES SUBSTITUTE FOR 2

CRISP BAKED FRENCH TOAST, BERRIES, WHIPPED CREAM,
ORGANIC VERMONT MAPLE SYRUP 14

BLUEBERRY PANCAKES, HOUSE MADE BERRY JAM,
ORGANIC VERMONT MAPLE SYRUP 14

PRIMI AND INSALATI

CAESAR SALAD, PULLED TUSCAN CROUTONS, SHAVED PARMESAN 13

TUSCAN PIZZA TART, JOE'S DAIRY MOZZARELLA, ROASTED TOMATOES, BASIL, PARMESAN, HOT PEPPER FLAKES 13

ARUGULA, WARM ROASTED PEARS, TOASTED WALNUTS, SHAVED PARMESAN, WHITE BALSAMIC VINAIGRETTE 13

ADD GRILLED CHICKEN - 8, OR GRILLED MARINATED SHRIMP - 9

PASTAS AND SECONDI

GRILLED CHICKEN PANINI, FONTINA, ROASTED HOLLAND PEPPERS, BASIL PESTO, ROSEMARY, ROMAINE 16

BACON, LETTUCE, AND TOMATO, ON BRIOCHE BUN, WITH SIDE OF MIXED GREENS 12

STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS, HOT CHERRY PEPPERS, GRILLED BREAD 22

SPAGHETTINI ARRABIATA, PARMESAN 19 WITH GRILLED SHRIMP 26 *

GNOCCHI, TRUFFLE BUTTER, PARMESAN, GUANCIALE, CREAM, SAGE 19 *

 SPAGHETTI, ROASTED VEAL MEATBALLS, SAN MARZANO TOMATO, BASIL 20

***CAN BE MADE WITH GLUTEN FREE PENNE 2**

EXECUTIVE CHEF: SERENA BASS

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

\$0.25 IS DONATED TO  **DEALS FOR GOOD** TO HELP FIGHT FOOD INSECURITY IN HARLEM

PLEASE NOTIFY YOUR SERVER TO ANY FOOD ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,

SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CONTORNI

Smoked Salmon
12

Veal Meatballs,
Pomodoro Sauce, Parmesan
12

Double-Smoked Bacon
6

Spicy Pork Sausage, Vidalia
Onions, Holland Peppers
7

Potatoes with
Vidalia Onions, and Rosemary
6

Grilled Bread, Butter,
House Made Berry Jam
5

Creamy Garlic Parmesan Bread
10

Buttermilk Biscuit with
Chipotle-Honey Butter
5