

appetizers

- "ITALIAN POP-TART"** Caprese Puff Pastry, Ciliegine, Cherry Tomatoes, Basil, Olive Oil, Balsamic Vinegar 15
- ITALIAN POUTINE** Fries, Fontina Cheese Sauce, Short Rib, Poached Egg 21
- AVOCADO TOAST** Avocado, Roasted Tomato, Everything Spice, Pickled Red Onion, Toasted Focaccia 13 **V**
- CHEF'S CHOICE CHARCUTERIE** Rotating Selection, Cured Meats & Cheeses 24
- PANCETTA FRITTATA** Pancetta, Jalapenos, Cheese, Roasted Red Peppers 17 **GF**
- EVERYTHING "ALMOST" BAGEL** Everything Spiced House Focaccia, Chive Whipped Chevre, Blistered Tomato 9

entrées

- EGGS IN PURGATORY** Poached Eggs, Fra Diavolo Sauce, Grated Grana Padano, Aleppo Pepper, Focaccia, Home Fries 17 **GFO**
- FOCACCIA FLORENTINE** Poached Egg, Fontina Cheese, Spinach, Prosciutto, Hollandaise, Focaccia, Home Fries 19
- NUTELLA CREPELLA** Crepes, Nutella, Whipped Cream, Strawberries, Vanilla Soil 14
- STEAK HASH** Steak Tips, Home Fries, Scrambled Eggs, Shredded Fontina, Red Wine Demi, Micro Greens 26
- SARTO OMELETTE** Choice of 3 – Spinach, Cherry Tomato, Goat Cheese, Shredded Fontina, Prosciutto, Italian Sausage, Hot Capicola 17 Additional Items +2.5
- BRUNCH SALAD** Frisée, Arugula, Pickled Red Onion, Pancetta Lardons, Poached Egg, Focaccia, Sherry Vinaigrette 19 **GFO**
- FRENCH TOAST** Blackberry & Blueberry Compote, Whipped Cream, Rum Butter 19
- DONNA CROCCANTE** Toasted Focaccia, Fontina Fonduta, Hot Capicola, Fried Egg, Home Fries 16

pastas

- SMOKED MUSHROOM CACIO E PEPE** Spaghetti, RI Mushrooms, Garlic Breadcrumbs, Parmesan, Black Pepper, Atwells Gold 29 **GFO**
- PESTO E POLLO** Trombette Pasta, Spring Onion Pesto, Tomato Confit, Rotisserie Chicken, Pine Nut Gremolata 27 **GFO**
- GNOCCHI ARRABBIATA** Guanciale Arrabbiata Sauce, Calabrian Chili, Burrata, Green Onion, Herb Oil, Pecorino 31 **GF**
- PASTA AL POMODORO** Tagliatelle, Confit Garlic, Basil, Ciliegini Mozzarella, Grana Padano 22 **VO**

sides

- EGG** Any Style 4 **GF** | **THICK CUT SMOKED BACON** 8 **GF** | **FRESH FRUIT** Any Style 6 **GF V**
- HOME FRIES** Diced Roasted Potatoes, Fin Herbs 7 | **SWEET POTATO HASH** Roasted Sweet Potato, Caramelized Onion 6 **GF V**

brunch cocktails

- BOTTOMLESS MIMOSA** 25 | **BOTTOMLESS BELLINI** 25
- COLD BREW MARTINI** Cold Brew Coffee, Vanilla Vodka, Irish Cream 15

bloody marys

- DENTICE ROSSO** Gin, House Made Bloody Mary Mix, Caprese & Pepperoncini Skewer 16
- QUELLO PICANTE** Ghost Tequila, House-Made Bloody Mary Mix, Charred Pepper, Lime Wheel, Tahin Cucumbers 16
- MARIA DEL MATTINO** Vodka, House-Made Bloody Mary Mix, Hard Boiled Egg, Thick Sliced Bacon, Celery & Celery Salt Rim 18

Add On Options

- "ITALIAN VIP STYLE"** Prosciutto, Smoked Mozzarella, Gorgonzola Stuffed Olives, Fried Ravioli Skewer, Pesto, Grated Pecorino, Smoked Tableside +11 | **GRILLED SHRIMP** +4 each

*Eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness. Please inform your server or bartender of any allergies or dietary restrictions, before placing your order.

V - Vegan VO - Vegan Option GF - Gluten-Free GFO - Gluten-Free Option