

DALLA CREDENZA	3.95
Selection of Homemade Cornetti Italian Croissants	
Homemade Bomboloni Traditional Italian Doughnuts	
Ciambelle & Biscotti Assortiti	
 LE UOVA	
<i>All eggs are served with a choice of roasted potatoes, fresh fruit, or organic mixed-green salad</i>	
Uova al Tegamino	14.95
Two organic eggs served sunny-side up on a bed of braised kale, leeks and heirloom cherry tomatoes	
Uova Strapazzate	14.95
Three organic scrambled eggs	
Frittata Bianca	14.95
Egg white omelette filled with grilled zucchini, carrots, bell peppers and broccoli with Parmigiano-Reggiano cheese	
<i>Add bacon \$3 · Turkey-bacon \$3 · Prosciutto di Parma \$4.75 Extra egg \$2 · Any cheese \$2 each</i>	
 PRIMA COLAZIONE	
Toast all'Avocado*	14.95
Toasted housemade mother-dough bread topped with fresh organic avocado, ricotta cheese, fresh pepper, pickled cucumber and lemon zest <i>*Available all day</i>	
Granola Biologica	12.50
Organic homemade granola served with a side of mixed berries	
Ciottola di Frutta	9.50
Fresh seasonal berry bowl	
Yogurt	11.95
Homemade yogurt served with granola or fresh berries	
Tramezzino Tostato	15.95
Toasted, housemade mother-dough bread filled with Leoncini Italian ham, melted fontina and provolone cheese, served with a side of giardiniera	
Ricotta Pancakes	12.50
Homemade ricotta pancakes with raisin, orange zest, organic maple syrup and fresh berries	
Panino Frittata Broccolini	13.95
Scrambled egg-white broccoli breakfast sandwich on sourdough bread with a garlic aioli	

I NSALATE	
Insalata Emilia	16.50
Grilled organic zucchini, bell peppers, carrots, asparagus, broccoli, baby corn, mache greens and cherry heirloom tomatoes, served with Meyer lemon dressing	
Insalata di Carciofi	16.50
Fresh baby artichoke and hearts of palm salad with toasted walnuts, topped with shaved Parmigiano-Reggiano cheese, arugula and an EVOO and lemon dressing	
Insalata di Cavoletti	16.50
Thinly sliced brussel sprouts and red cabbage salad with toasted almonds and polenta croutons, topped with Pecorino cheese in a Sherry vinaigrette	
Insalata di Mare	21.95
Mixed seafood salad served on a bed of red radicchio romaine lettuce, julienned carrots and watermelon radish	
Tagliata di Bue	24.95
Sliced tenderloin filet on a bed of chopped romaine lettuce, baby artichoke hearts, cherry heirloom tomatoes, farro, roasted corn, red radicchio, and rocket arugula served with a lemon dressing	
Italian Chopped Salad	16.95
Chopped romaine,radicchio,string beans peperoncini, Italian ham, avocado, fontina cheese in a balsamic vinaigrette	
Mozzarella Caprese	15.95
Heirloom tomatoes and fresh buffalo mozzarella	
<i>Add grilled chicken \$7.00 · Salmon \$8.00 · Shrimp \$8.00</i>	
 PASTE & RISOTTO	
<i>*Gluten-free option available</i>	
Tagliatelle alla Bolognese	19.95
Handmade tagliatelle with a traditional beef and pork Bolognese ragù	
Ravioli de Ricotta e Spinaci	19.95
Homemade ravioli stuffed with fresh ricotta cheese and spinach in a tomato and basil sauce	
Risotto Cacio e Pepe	18.95
Acquarello Carnaroli rice with Pecorino sardo dolce cheese and cracked black pepper	
Tagliolini Integrali alla Crudaiola	19.95
Handmade whole-wheat tagliolini with sautéed heirloom cherry tomatoes and EVOO	

MINESTRE DEL GIORNO	
Soups of the Day	9.95
 PANINI & FOCACCE	
<i>All paninis are served with a choice of roasted potatoes or organic mixed-green salad</i>	
Pagnottiello con Pollo	16.95
Housemade pagnottiello bread with grilled Jidori chicken breast, pesto and sundried tomato spread, topped with melted provolone cheese	
La Piadina	16.95
Emilia-Romagna traditional flatbread, Stracchino cheese, 24-month aged prosciutto di Parma and organic arugula	
Pagnottiello Pomodoro E Mozzarella	14.95
Housemade pagnottiello bread with tomato, fresh buffalo mozzarella, arugula and pesto spread	
 I SECONDI	
Pollo alla Diavola	19.95
Lightly spiced half-grilled organic Jidori chicken served with medley of roasted vegetables	
Sogliola alla Griglia	24.95
Lightly breaded and grilled Petrale sole fillet in a lemon and caper sauce, served with sautéed broccolini	
Salmone Scottato	24.95
Fresh Scottish poached salmon fillet served with miso pickled vegetables and a side of horseradish sauce	
Petto di Pollo Paillard	19.95
Pounded grilled jidori chicken breast topped with fresh arugola and cherry heirloom tomatoes served with rosemary roasted potatoes	
 I CONTORNI	6.95
Side Orders	
Roasted red bliss potatoes · Sautéed broccolini Grilled oyster mushrooms Eggplant caponata Medley organic vegetables	

EMILIA

