

Brunch Menu

Appetizers & Salads

Smoked Trout Salad	14
frisee, avocado, dill, poached egg, buttermilk vinaigrette, filone breadcrumbs	
Risotto Arancini	10
Vialone Nano risotto croquettes with Meyer lemon, marjoram, Grana Padano DOP	
Chicory & Citrus	15
Trevisano radicchio, blood orange, parsley, fennel, lemon chili vinaigrette	
Charred Octopus	18
olive oil smashed potato salad, salmoriglio, Mediterranean red pepper and almond pesto	
Prosciutto & Burrata	20
24-month cured prosciutto di Parma, burrata, crushed tomato bruschetta	
Winter Squash Tempura	10
lemon, thyme, chili, honey, aged ricotta	
Kale Salad	15
Tuscan kale, shaved Brussels sprouts, pistachio, pecorino fiore sardo	
Grilled Chicken Breast Salad	16
market greens, roasted tomato, avocado, Parmesan	
Avocado Toast	7
crushed avocado, multi-grain bread, pickled heirloom carrot, arugula	

Pasta

All of our pasta is homemade on the premises daily using Italian semolina flour.

Please inquire about gluten free options. +2⁰⁰

Mafaldine	20
buffalo mozzarella, bitter winter greens, melted onion, pistachio	
Pappardelle Bolognese	21
hand cut egg pasta with pork and veal sugo, Ragusano cheese	
Bucatini Cacio e Pepe	19
pecorino Romano, cracked black pepper	

Brunch

Apple French Toast	12
NY apple stuffed French toast, Greek yogurt, New Hampshire maple syrup, spiced apple puree	
Fresh Fruit	8
Greek yogurt, housemade pumpkin seed granola, winter citrus, honey	
Farro & Kale Bowl	15
Umbrian farro, Tuscan kale, foraged mushrooms, polenta croutons, slow cooked egg	
Prosciutto di Parma Eggs Benedict	18
Prosciutto di Parma, burrata cheese, truffled hollandaise, mixed greens, Yukon Gold roasted potato	
Duck Confit Hash	15
Hudson Valley duck, Yukon Gold potato, melted onion, braising greens, sunnyside egg	
Smoked Salmon Flatbread	16
Atlantic salmon, broccoli rabe, sheep's milk ricotta, poached egg, chives	
Scamorza & Egg Sandwich	13
smoked scamorza, scrambled eggs, matchstick potato, mixed greens	
Grass-fed Steak & Egg*	21
Painted Hills Farm bavette, poached egg, French fries, arugula	
Emporio Burger*	15
Pat LaFrieda short rib blend, Taleggio, charred scallion aioli, housemade pickle, hand cut fries	
- add bacon avocado \$1.5 each	

*please, no substitutions
egg whites +\$2*

Sides | 4

Thick Cut Bacon

Housemade Sausage

French Fries

Home Fries

20% gratuity will be applied to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.