

# BRUNCH EMPORIO

## ANTIPASTI

<b>Steak Tartare Crostone*</b>	15
grilled filone bread, grass-fed beef, slow-cooked yolk, black garlic vinaigrette Grana Padano DOP	
<b>Risotto Arancini</b>	10
Meyer lemon, marjoram, Grana Padano DOP	
<b>Smoked Trout Salad</b>	14
friseé, chives, avocado, poached egg, buttermilk vinaigrette, breadcrumb	
<b>Roasted Delicata Squash</b>	13
golden raisin salmoriglio, arugula, smoked ricotta, pumpkin seeds	
<b>Prosciutto &amp; Burrata</b>	18
18 month cured prosciutto di Parma, burrata cheese, grilled tomato bruschetta	
<b>Grilled Chicken Breast Salad</b>	15
market greens, roasted tomato, avocado	
<b>Charred Octopus</b>	16
almond romesco, onion confit, potato salad, chimichurri	
<b>Gem Lettuce &amp; String Bean Salad</b>	13
baby gem, buttermilk vinaigrette, dill, radish, Ragusano cheese	



## PRIMI

Our fresh pastas are made on site with organic eggs  
Please inquire about gluten free options. +2<sup>00</sup>

<b>Gnudi Amatriciana</b>	18
ricotta dumpling, cured guanciale, tomato sauce, majoram, pecorino	
<b>Paccheri Norma</b>	19
eggplant and tomato ragù, basil, buffalo mozzarella, pine nut pesto	
<b>Rigatoni alla Norcina</b>	20
house made sausage, porcini mushroom, fresh ricotta, crushed truffle	

## SIDES 4

Thick cut smoked bacon
House made sausage
French fries
Home fries
Avocado toast



<b>Apple French Toast</b>	12
NY apple stuffed French toast, Greek yogurt, NY maple syrup, blueberry sauce	
<b>Fresh Fruit</b>	8
Greek yogurt, home made pumpkin seed granola	
<b>Roasted Mushroom Bowl</b>	14
poached eggs, wilted greens, multi-grain croutons, Grana Padano cheese -add thick cut bacon +\$2 <sup>00</sup> each	
<b>Prosciutto di Parma Eggs Benedict</b>	17
prosciutto di Parma, burrata cheese, truffle hollandaise, greens, roasted potatoes	

<b>Duck Confit Hash</b>	14
Yukon Gold potatoes, broccoli rabe, onion confit, sunnyside egg	

<b>Scamorza Scrambled Egg Sandwich</b>	12
Toasted brioche, homemade sausage, greens	

<b>Emporio Burger*</b>	15
Pat LaFrieda short rib burger, taleggio cheese, charred scallion aioli, house made pickle, hand cut fries -add bacon or avocado +\$1 <sup>50</sup> each	

<b>Steak &amp; Egg*</b>	21
Painted Hills Farm Bavette steak, poached egg, French fries, wild arugula	

<b>Smoked Salmon Flatbread</b>	16
broccoli rabe, sheep's milk ricotta, poached egg, chive	

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



## WOOD OVEN PIZZA

<b>Sweet Sausage &amp; Mushroom</b> fior di latte mozzarella, fennel sausage, spicy 'nduja, arugula	19
<b>Breakfast Pizza</b> smoked bacon, sausage, Italian ham, organic eggs, mozzarella	18
<b>Speck &amp; Mushroom</b> smoked scamorza, ricotta, truffle oil	19
<b>Italian Ham</b> provolone cheese, tomato sauce, oregano, sweet onions	18
<b>Margherita D.O.P.</b> fresh buffalo mozzarella, tomato sauce	18
<b>Emporio Margherita</b> prosciutto di Parma, buffalo mozzarella, tomato sauce	21
<b>Burrata</b> cherry tomato, basil, black pepper, tomato sauce	19
<b>Artichoke, Italian Ham &amp; Mushroom</b> fior di latte mozzarella, tomato sauce	19
<b>Prosciutto &amp; Arugula</b> buffalo mozzarella, cherry tomato, Grana Padano D.O.P	21
<b>Spicy Sopressata</b> fior di latte mozzarella, tomato sauce	18
<b>Sweet Sausage</b> fior di latte mozzarella, tomato sauce	18

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.