

BRUNCH EMPORIO

ANTIPASTI

Steak Tartare Crudo*	17
hand chopped grass fed beef, robiola, hazelnut, truffle carpaccio, pane carasau	
Risotto Arancini	10
Meyer lemon, marjoram, Grana Padano DOP	
Smoked Trout Salad	14
friseé, chives, avocado, poached egg, buttermilk vinaigrette, breadcrumb	
Roasted Delicata Squash	13
golden raisin salmoriglio, arugula, ragusano, pumpkin seeds	
Prosciutto & Burrata	18
18 month cured prosciutto di Parma, burrata cheese, grilled tomato bruschetta	
Grilled Chicken Breast Salad	15
market greens, roasted tomato, avocado	
Charred Octopus	16
Mediterranean red pepper and almond pesto, onion confit, potato salad, chimichurri	
Kale Salad	14
Tuscan kale, shaved Brussels sprouts, pistachio, pecorino fiore sardo	



PRIMI

Our fresh pastas are made on site with organic eggs
Please inquire about gluten free options. +2⁰⁰

Bucatini Cacio e Pepe	18
pecorino Romano, cracked pepper	
Paccheri	22
artichoke, Meyer lemon, mint, buffalo mozzarella, breadcrumb	
Rigatoni alla Norcina	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



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



Duck Confit Hash	14
Yukon Gold potatoes, broccoli rabe, onion confit, sunnyside egg	
Scamorza Scrambled Egg Sandwich	12
Toasted brioche, homemade sausage, greens	



Emporio Burger*	15
Pat LaFrieda short rib burger, taleggio cheese, charred scallion aioli, house made pickle, hand cut fries	
-add bacon or avocado +\$1 ⁵⁰ each	
Steak & Egg*	21
Painted Hills Farm Bavette steak, poached egg, French fries, wild arugula	
Smoked Salmon Flatbread	16
broccoli rabe, sheep's milk ricotta, poached egg, chive	
please, no substitutions. + \$2 for egg whites	



WOOD OVEN PIZZA

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