

## WAKING UP..

### SGROPPINO (what is that?!) **\$10**

Trust...You'll like it. You will forget all about mimosas

### Limone \$11

Classic Sgroppino. Lemon sorbetto, vodka, prosecco

### Buon Giorno Sgroppino \$10

Seasonal flavors. Whatever is delicious & made this morning

## BUON GIORNO COCKTAILS

### Blood of San Gennaro \$9

Heirloom tomato juice, grappa, prosecco, fresh horseradish, Calabrian hot pepper

### Bitter Nonna \$10

Hot heirloom apple cider, Campari, Bulliet Bourbon

### Sofia Cara \$9

Lairds apple brandy, ginger liqueur, cranberry juice, prosecco

## LET'S BEGIN...

### Deviled Eggs \$6

Local eggs, robiola, house-made mayonnaise, pancetta, herbs

### La Coppa di Granola \$7

House-made granola, Pequea Valley Yougurt, fresh seasonal fruit

## FARMHOUSE EGGS

### Calabrian Eggs \$11 Bacon? +2

Local yukon gold potatoes, leeks, shallots + peppers & 2 poached local eggss

### Frittata \$12

Local eggs, kale, local vegetables, shallots, potatoes, provola, fontal, fontina d'Aosta. Served with spicy potatoes

### Benedetto Italiano \$12

House-made focaccia, prosciutto cotto DOP, chard, 2 poached local eggs, hollandaise. Served with spicy potatoe

### Focaccia Panino \$9

Fried local egg, Fontina d'Aosta DOP, 1732 bacon, kale pesto, crispy onions on house-made focaccia. Served with spicy potatoes

## BRUNCH HATERS CORNER

### La Pizza Contadino \$16

Mozzarella di Bufala DOP, Speck DOP, yellow piennolo tomatoes from Vesuvius DOP, pecorino Romana, egg, Calabrian chili, basil

### Calzone Dolci \$12

Sweet calzone. Your choice of Nutella or Dulce de Leche with mascarpone vanilla cream

### Big Salad \$12

Warm local black kale, farro, cannellini beans, frisee, marcona almonds in a red wine vinaigrette

### Pasta Carbonara \$14

Fresh egg pasta, 1732 Meats bacon, local eggs, pecorino Romano, pepper

## SIDES

### Spicy Potatoes \$5

Local yukon gold potatoes, leeks, shallots, Calabrian peppers

### Bacon \$5

1732 Meats Bacon

### Two Eggs \$5

Local eggs from Green Meadow Farm

### Focaccia \$2

House made focaccia in the Genovese style.

## PIZZE\*

### Marinara \$12

San Marzano tomatoes DOP, oregano, garlic & Sicilian extra virgin olive oil

### Margherita \$14

San Marzano tomatoes DOP, fior di latte mozzarella, Sicilian extra virgin olive oil, pecorino Romano, basil

### Margherita Con Bufala \$17

San Marzano tomatoes DOP, mozzarella di bufala, Sicilian extra virgin olive oil, pecorino Romano, basil

### Genovese \$15

Piennolo tomatoes from Vesuvius DOP, local eggplant, ricotta salata, pesto, Sicilian extra virgin olive oil, pecorino Romano,

### Prosciutto di Parma \$19

San Marzano tomatoes DOP, fior di latte mozzarella, Rotondo Dolce prosciutto DOP, local micro arugula, Sicilian extra virgin olive oil

### Romana \$16

Red piennolo tomatoes from Vesuvius DOP, fior di latte mozzarella, Gaeta olives, Sicilian capers, Sicilian extra virgin olive oil, basil

### San Lorenzo \$17

Provola (smoked mozzarella), house-made sausage, mushroom ragu, pecorino Romano, Sicilian extra virgin olive oil, basil

### Tartufella \$19

San Marzano tomatoes DOP, fior di latte mozzarella, local mushrooms, house-made sausage, truffle oil, pecorino Romano, basil

### Diavola \$16

San Marzano tomatoes DOP, fior di latte mozzarella, spicy Neapolitan salami, extra virgin olive oil, pecorino Romano, basil

### Quattro Stagioni \$18

Artichokes from Puglia, prociutto cotto, Gaeta olives, fior di latte mozzarella, San Marzano tomatoes DOP, local mushrooms Sicilian extra virgin olive oil, basil

### Ortolana \$16

Assorted local & seasonal vegetables, fior di latte mozzarella, pecorino Romano, hot Calabrian chili oil, basil

### Pugliese \$18

Artichokes from Puglia, fior di latte mozzarella, ricotta, sweet capocollo, Sicilian extra virgin olive oil, pecorino Romano

### Calabrese \$17

Mozzarella di Bufala DOP, Piennolo tomatoes from Vesuvius DOP, N'duja salame, pecorino Romano, Sicilian extra virgin olive oil, basil

### Rapini e Salsiccia \$16

Fior di latte mozzarella, broccoli rabe, house-made sausage, extra virgin olive oil, pecorino Romano, basil

### Ciro \$19

Mozzarella di Bufala DOP, Lardo, gorgonzola piccante DOP, red onion, pecorino Romano, Sicilian extra virgin olive oil. A salute to our teacher.

### Add:

capers - red onion - basil - side of red sauce - arugula \$1  
gaeta olives - eggplant - mushrooms - spicy salami \$2  
artichokes - sausage - prosciutto - guanciale - bufala mozzarella \$3

## RIPIENO (NEAPOLITAN-STYLE CALZONE)

### Ripieno Rosso \$17

Ricotta, provola, Neapolitan salami, San Marzano Tomatoes (DOP), pecorino Romano, Sicilian extra virgin olive oil

### Ripieno Bianco \$18

Ricotta, provola, local bitter greens, capers, olives, pecorino Romano, Sicilian extra virgin olive oil