

ROSARIO

by Chef Logan McGear

TO DRINK

SPRITZES - 10

- APEROL SPRITZ** - Aperol, Prosecco, soda
BIRTH OF VENUS - Strawberry, Zucca, Prosecco, lemon
LA SIRENA SEGRETA - Ginger, Prosecco, fennel
ARRIVEDERCI FELICE - St. Germain, Prosecco, cantaloupe, sage
BERLUSCONI - Galliano, Prosecco, orange, vanilla

THE BLOODY MARY - 10

Spring 44 Vodka, house made seasonal bloody mix, served spicy

THE GARIBALDI - 6 ALL DAY

Campari with the juice of one freshly squeezed orange

SUCCOS - 10 (NON-ALCOHOLIC)

- CONIGLIETTO** - Carrot, turmeric, ginger, golden beet
POSTUMI - Kale, apple, avocado, spirulina

TO EAT

ORANGE & FENNEL SALAD - 8

With olives, red onion, mint, pine nuts

CACIO E PEPE BISCUITS - 13

Creamed chipped bresaola, poached eggs with fresh fruit

FRITTATA PRIMAVERA - 12

Fresh vegetables, eggs & cheese with fresh fruit

TOMATO BASIL BRUSCHETTA - 14

With avocado, poached eggs with orange & fennel salad

FRIED SHRIMP FRA DIAVOLO & POLENTA 2 WAYS - 15

Creamy squid ink polenta and crisp parsley polenta

EGGPLANT PARMESAN BENEDICT - 13

With bufala mozzarella, sauce choron, milk muffin, poached eggs with orange & fennel salad

VEAL MILANESE STEAK & EGGS - 15

Poached eggs, fresh fruit, sauce choron, milk muffin and grappa fig jam

BLACK TRUFFLE FRITTATA - 15

With oyster mushrooms, pancetta, shallots, pecorino with orange & fennel salad

ITALIAN BREAKFAST SANDWICH - 14

Fried egg, capicola, bresaola, mortadella, herb cream cheese, olive pesto, baby spinach, striatta bread with fresh fruit

DOLCI

CANNOLI BOMBOLONI - 9

Italian doughnuts stuffed with cannoli cream

CHERRY FERNET GELATO - 10

With candied mint

PISTACHIO CANNOLI - 8

Local honey, ricotta & pistachio creme

TIRAMISU - 8

Borghetti de vero caffè espresso, ladyfingers, mascarpone