

# ROOFTOP BRUNCH

SATURDAY & SUNDAY FROM 12PM–3PM

## FOOD

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PORK & VEAL MEATBALLS + Marinara + Parmigiano Reggiano + Grilled Focaccia . . . . .	13
ARANCINI + Mushrooms + Parmigiano Reggiano . . . . .	13
CRISPY YUKON GOLD POTATOES + Truffle Pecorino + Sour Cream (GF) . . . . .	12
BURRATA + Focaccia + Basil + Pinenuts + Garlic (V) . . . . .	18
GIGANTE BEANS + Wax Beans + Salsa Verde + Parsley (V) . . . . .	12
BREAKFAST SANDWICH + Fried Egg + Porchetta + Provolone + Calabrian Chili Relish . . . . .	14
BABY GEM LETTUCES + Egg + White Anchovy + Croutons + Caesar Dressing . . . . .	17
AVOCADO BRUSCHETTA + Marinated Goats Cheese + Piquillo Peppers + Basil (V) . . . . .	15
BRUNCH ANTIPASTO PLATE . . . . .	19
Boiled Eggs + Sundried Tomatoes + Pesto + Pecorino + Olives + Artichokes + Grilled Focaccia	
FUNGHI PIZZE + Roasted Portobello + Taleggio + White Sauce . . . . .	10
PEPPERONI CLASSICO + Parmigiana . . . . .	10

## BEVERAGES

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MIMOSA Prosecco, Orange . . . . .	14
FROZE Rosé, Bacardi, Campari, Strawberry, Lemon . . . . .	14
BLOODY MARY Vodka, Premium Bloody Mary Mix, Lemon . . . . .	15
ESPRESSO MARTINI Patron Reposado Tequila, Nitro Espresso Mix . . . . .	16
S / L / XL	
APEROL SPRITZ Aperol, Prosecco, Soda Water . . . . .	14/75/125
ITALICUS SPRITZ Italicus Rosolio Di Bergamotto, Prosecco . . . . .	14/75/125
HARD TO HANDLE Patron Silver Tequila, Grapefruit/Beetroot Cordial, Grapefruit Bitters, Lime . . . . .	16/75/145
THE SWEET ESCAPE Grey Goose Vodka, Strawberry, Balsamic, Campari, Prosecco . . . . .	16/75/145
CALIDAD . . . . .	10
HOUSE WINES . . . . .	12
SEASONAL SLUSHY . . . . .	13

## MIMOSA SERVICE

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Served with Choice of 2 Carafes: Orange, Passionfruit, Blood Orange, Pineapple	
BOTTLE OF PROSECCO . . . . .	49
BOTTLE OF CHAMPAGNE . . . . .	85