
BRUNCH

EGG WHITE OMELET FIORENTINA

*Erdenheim Farms Egg, Baby Spinach,
Garlic, Goat Cheese, Arugula Salad
with Citrus Vinaigrette*

14

STEAK & EGGS

*8oz. Flat Iron Steak, Herby Salsa Verde,
Crispy Skillet Potato, Two Eggs Any Style,
Sourdough Toast*

24

ROMAN HOLIDAY

*Erdenheim Eggs any Style, Crispy Skillet
Potato, Apple Lamb Sausage or Applewood
Bacon, Sourdough Toast*

16

HAZELNUT FRENCH TOAST

*Hazelnut Custard, Toasted Nut Honey, Whipped
Cream, Fresh Berries, Baker Street Brioche*

16

CHICKEN & WAFFLE

Calabrian Chile Honey

16

TOAST

Add Egg \$4.00

BURRATA

Prosciutto, Black Summer Truffle, Tomato Confit

28

HOUSE-MADE LOX

*Applewood-Smoked Wild Sockeye, Capers, Dill,
Pickled Shallot, Cured Egg Yolk, Creme Fraiche*

16

AVOCADO

*Whipped Sea Salt and Lemon Mascarpone,
Tomato, Parmigiano Reggiano, Balsamic*

14

SIDES

<i>Sourdough Toast.....</i>	<i>3.00</i>
<i>Fruit Salad.....</i>	<i>6.00</i>
<i>Side Salad.....</i>	<i>6.00</i>
<i>French Fries.....</i>	<i>8.00</i>
<i>Crispy Breakfast Potato.....</i>	<i>8.00</i>
<i>Applewood Smoked Bacon.....</i>	<i>9.00</i>
<i>Lamb & Apple Breakfast Sausage.....</i>	<i>9.00</i>
<i>Buttermilk Short Stack (3).....</i>	<i>12.00</i>

PIATTINI

APPLE LAMB SAUSAGE

*Whole Grain Mustard, Cippolini Jam,
Black Garlic Aioli*

18

PROSCIUTTO E MELONE

*Prosciutto di Parma 24mo D.O.P., Seasonal
Melons, Tangerine Marmalade, Balsamic*

16

SPICY 'NDUJA MUSSELS

Black Garlic Mascarpone, Crostini

18

STUFFED FOCACCIA

*Local Bread Stuffed with Whipped Ricotta,
Rosemary, Roasted Garlic*

8

SALUMI & FORMAGGI

*Prosciutto di Parma 24mo. DOP, Mortadella
al Pistacchio, Pecorino al Tartufo,
Brillat Savarin, House Jam, and Crostini*

25

PANINI

Choice of House Salad or Fruit Salad

EGGPLANT PARMIGIANA

*Mozzarella di Bufala, Sage Pesto,
Romesco, Grilled Sourdough*

16

PORCHETTA

*Broccoli Rabe, Slow Cooked Pork, Provolone,
Roasted Pepperoncini, Ciabatta*

18

MORTADELLA AL PISTACCHIO

Buffalo Mozzarella, Arugula, Balsamic Glaze

16

ADELINAS BURGER

*Beef, Pork, and Veal Double Stacked Patties,
Smoked Scamorza, House Pickle, Lettuce,*

Tomato, Onion, Calabrian Aioli,

Local Brioche Bun

Add Egg - 4

14

BUTTERMILK FRIED CHICKEN

Spicy Honey, House Dill Pickle,

Brioche

16

*The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing a 2.5% Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support. *Eating certain raw or undercooked foods may increase the risk of food borne illness.*

INSALATE

Salmon \$12 | Chicken Breast \$6 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato,
Cucumber, Mozzarella di Bufala,
Oregano Vinaigrette*
15

PEAR & GOAT CHEESE

*Shaved d'Anjou, Crumbled Chevre, Arugula,
Orange and Tomato Vinaigrette*
14

INSALATA CAPRESE

*Mozzarella di Bufala, XVOO,
Aged Balsamic, Basil*
14

TONNATO

*Baby Romaine and Red Leaf, Radish, Brioche
Crouton, Pecorino Romano, Cured Egg Yolk,
Imported Yellowfin Tonnato Dressing*
16

COCKTAILS

MONKEY BUSINESS

Rye Whiskey, Banana, Walnut
14

TEA TIME

Gin, Lemon, Ginger, Tea
13

SMOKE SHOW

Mezcal, Mint, Elderflower, Sake, Bubbles
14

MORNING MULE

Whiskey, Blueberry, Sage, Lime, Ginger
14

AFTERNOON DELIGHT

Tequila, Orange, Vanilla, Cinnamon
15

GARDEN SPRITZ

Vodka, Lavender, Lemonade
13

THE CLASSICS

Mimosa.....3.00
Bellini.....6.00
Bloody Mary.....6.00
Aperol Spritz.....8.00
Espresso Martini.....8.00

PASTA

SPAGHETTI CARBONARA

*Guanciale, Egg yolk,
Pecorino Romano*
16

VEGETABLE BOLOGNESE

*Portobello, Porcini, Local Vegetables, Jackfruit,
Slow-cooked in Tomato and Red Wine,
Hand-Cut Pappardelle*
18

STRASCINATI CON GAMBERA

Jumbo Shrimp, Garlic, White Wine, Bottarga
25

DESSERT

Gelato 9

Mascarpone Cheesecake 12

Tiramisu 10

Espresso Crème Brûlée 10

MOCKTAILS

CUCUMBER COLLINS

Cucumber, Lime, Soda

SPRING FORWARD

Strawberry, Basil, Lime

RASPBERRY SPRITZ

Raspberry Ginger, Lemon

MINT TO BE

Coconut Water, Pineapple Juice, Mint, Lime
6

WINE

ROSE

Marchesini, Bardolino Chiaretto Classico Rose, Italy 15
Domaine Guillaman Rosé de Pressée, France 12
Roubine La Vie en Rose, France 12

SPARKLING

Zensa Organic Brut 11
Acinum Prosecco Extra Dry 9

BEER

Peroni 6
Bell's Two Hearted IPA 6
Miller Lite 6
Delirium Tremens 11
Yuengling Lager 6
Allagash White 7
Stella Cidre 7

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