
PIATTINI

MEATBALLS

*Veal, Pork, Beef, Tomato,
Pecorino Polenta Cake*
16

MUSSELS

*Crispy Prosciutto, Peroni, Calabrian Chiles,
Roasted Garlic Crostini*
16

STUFFED FOCACCIA

*Local Bread Stuffed with Whipped Ricotta,
Rosemary, Roasted Garlic*
9

SALUMI & FORMAGGI

*24mo Prosciutto di Parma, Soppresata,
Mozzarella di Bufala, Olives, Crostini*
20

HARVEST BOARD

*Selection of Seasonal Vegetables, Grilled &
Roasted with accompaniments*
15

LAMB LOLLIPOPS

Basil Pesto
18

INSALATE

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

ITALIAN AVOCADO SALAD

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

SQUASH

*Cranberries, Roasted Pumpkin Seeds,
Local Squash, Shaved Brussels Sprouts,
Artisan Greens, Goat Cheese,
Apple Cider Vinaigrette*
17

CESAR

*Baby Gem, Brioche Crouton,
Cured Egg Yolk, Parmigiano Reggiano*
16

RADICCHIO

*Crispy Pancetta, Golden Beets,
Piave Vecchio, Prosecco Vinaigrette*
16

ZUPPA

Soup of the Day
14

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
25

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

*Waffle.....9.00
Buttermilk Pancake Stack.....9.00
Sourdough Toast.....3.00
Fruit Salad.....6.00
Side Salad.....6.00
French Fries.....8.00
Crispy Breakfast Potato.....9.00
Applewood Smoked Bacon.....9.00
Lamb & Apple Breakfast Sausage.....9.00*

*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 3.0 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.*

PANINI

Choice of House Salad or Fruit Salad

VEGETABLE PANINI

*Zucchini, Eggplant, Roasted Red peppers,
Pecorino Romano, Pesto, Romesco, Sourdough*
14

PORCHETTA

*Broccoli Rabe, Slow Cooked Pork, Provolone,
Roasted Pepperoncini, Ciabatta*
16

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
15

BUTTERMILK FRIED CHICKEN

*Spicy Honey, House Dill Pickle,
Brioche*
16

ITALIANO

*24mo Prosciutto di Parma, Ricotta,
Pesto, Roma Tomato, Baguette*
16

PASTA

SPAGHETTI CARBONARA

*Pancetta, Egg yolk,
Pecorino Romano*
20

SPAGHETTI

*Nonnas Marinara, Basil,
Pecorino Romano*
Add Meatball 4
16

GNOCCHI

*Potato Gnocchi, Pecorino Romano,
Parmigiano Reggiano, Cracked Pepper,
Crispy Prosciutto*
22

COCKTAILS

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 8

Bellini 8

Bloody Mary 9

Aperol Spritz 8

Espresso Martini 14

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

CAFE

Affogato 8

Cappuccino 5.50

Espresso 3.50

Tea 3.50

Coffee 3.00

DESSERT

Gelato 9

Mascarpone Cheesecake 12

Tiramisu 10

Espresso Crème Brûlée 10

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