

PIATTINI

MEATBALLS

*Veal, Pork, Beef, Tomato,
Creamy Polenta*
16

MUSSELS

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

STUFFED FOCACCIA

*Local Bread Stuffed with Whipped Ricotta,
Rosemary, Roasted Garlic*
Prosciutto 6 | Mortadella 4
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

BRUSCHETTA

*Pecorino, Roma Tomato,
Basil Oil, Balsamic Glaze*
11

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

FENNEL ORANGE

*Naval & Blood Orange, Shaved Fennel, Olives,
Champagne & Mustard 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. Wagyu Coulotte, Herby Salsa Verde,
Crispy Skillet Potato, Two Eggs Any Style,
Sourdough Toast*
32

ROMAN HOLIDAY

*Erdenheim Eggs any Style, Crispy Skillet
Potato, 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

BREAKFAST SANDWICH

*Soft Scrambled Eggs, Fior Di Latte Mozzarella,
Arugula Salad with, Citrus Vinaigrette*
Choice of Sausage, Bacon, Pan Seared Mortadella
14

BUTTERMILK PANCAKES

Powdered Sugar & Butter
Choice of Blueberries or Chocolate Chips
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

RICOTTA

Sourdough, Whipped Ricotta, Truffle Honey
14

SIDES

Waffle.....	7.00
Buttermilk Pancake.....	7.00
Sourdough Toast.....	3.00
Fruit Salad.....	6.00
Side Salad.....	6.00
Truffle French Fries.....	9.00
Breakfast Potato.....	7.00
Applewood Smoked Bacon.....	7.00
Sausage.....	7.00

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 Pesto, Slow Cooked Pork,
Fior Di Latte Mozzarella, Roasted
Pepperoncini, Ciabatta*
15

MORTADELLA AL PISTACCHIO

Buffalo Mozzarella, Arugula, Balsamic Glaze
16

VEAL PARM

Breaded Veal, Fior De Latte, Pecorino, Basil Oil
18

ADELINAS BURGER

*Beef Double Stacked Patties,
Fior Di Latte Mozzarella, House Pickle,
Lettuce, Tomato, Onion, Calabrian Aioli,
Local Brioche Bun*
Add Egg 4
16

BUTTERMILK FRIED CHICKEN

Spicy Honey, House Dill Pickle, Brioche
16

ITALIANO

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

GRILLED CHICKEN

*Free Range Chicken, Eggplant,
Arugula, Fior Di Latte Mozzarella,
Pecorino Crema, Baguette*
16

PASTA

All pastas are Homemade

SPAGHETTI CARBONARA

*Pancetta, Sweet Onion, Parsley, Erdenheim
Farms Egg Yolk, Parmigiano Reggiano*
21

SPAGHETTI

Nonnas Marinara, Basil, Pecorino Romano
Add Meatball 4
16

GNOCCHI

Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
22

LINGUINE

*Shrimp, Mussels, Scallops,
Garlic, White Wine, Parsley*
Add A Lobster Tail 18
30

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 10

Bellini 10

Bloody Mary 12

Aperol Spritz 12

Espresso Martini 16

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*
7

CAFE

Affogato 9

Cappuccino 6

Espresso 4

Tea 4

Coffee 3.50

DESSERT

Gelato 10

Mascarpone Cheesecake 12

Tiramisu 10

Espresso Crème Brûlée 10

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