

UOVO

savory and gourmet egg classics

- L'AMERICANA*** 16.00
three eggs any style, crispy pancetta, fingerling potatoes.
served with toast, butter and jam
- BYO OMELETTE** 18.00
three eggs or egg whites, with your choice of toppings (up to 5)
mozzarella, provolone, taleggio, tomato, onion, zucchini, mushroom,
spinach, prosciutto cotto, salmon, crispy pancetta
- AVOCADO TOAST v** 15.00
stracciatella, two poached eggs, avocado, multigrain bread,
lemon zest and peperoncino
- OSSOBUCO BENEDICT** 16.00
braised veal shank, 2 poached eggs, focaccia,
spinach, hollandaise. substitute smoked salmon +3.00

DOLCEZZE

sweet breakfast favorites with a twist

- TRES LECHES PANCAKES v** 12.00
toasted coconut, chocolate chips, cereal milk ice cream
- HOME-MADE WAFFLES v** 9.00
nutella and fresh berries
- COCCO BOWL v, gf, ve** 12.00
chia seeds, coconut milk, fresh berries, home-made
hazelnut granola, agave syrup
- L'ITALIANA** 18.00
salame milano, prosciutto cotto, swiss cheese,
toast butter and jam
- FRUIT SALAD v** 16.00
yogurt, granola, honey and berries
- FILLED CORNETTO v** 3.95
Ask for today's flavors
- BOMBOLONE v** 4.25
Our signature donuts filled with nutella

BIBITE

- ESPRESSO** by Lavazza 3.00
- ROTATING TEA SELECTION** 3.00
- NIASCA PORTOFINO SODA** 4.00
limonata or mandarinata (250ml)
- SMERALDINA WATER** 6.00
still or sparkling (750ml)
- ICED TEA** black and unsweetened 3.50
- ORANGE JUICE** 4.50
- SODAS** 3.00
coca cola, diet coke, sprite, ginger ale

VINI

BOLLICINE

- PROSECCO** santa margherita 'torresella' 10.00

BIANCHI

- PINOT GRIGIO** cortaccia 11.00
- VERMENTINO** cantina santadi, 'villa solais' 10.00
- CHARDONNAY**, castello della sala 12.00

ROSATO

- ROSATO** fattoria sardi 13.00

ROSSI

- NERO D'AVOLA 'LUMA'** cantina cellaro 10.00
- CHIANTI CLASSICO**, san felice 12.00
- MONTEPULCIANO D'ABRUZZO**, artigiano 11.00
- PINOT NERO**, j hofstätter 14.00



v= vegetarian, ve= vegan, gf= gluten free



PER IL TAVOLO
the best bites for the table

MANGO & ASIAGO FLATBREAD ^v 12.00
arugula, onion jam, mimosa vinaigrette, walnuts

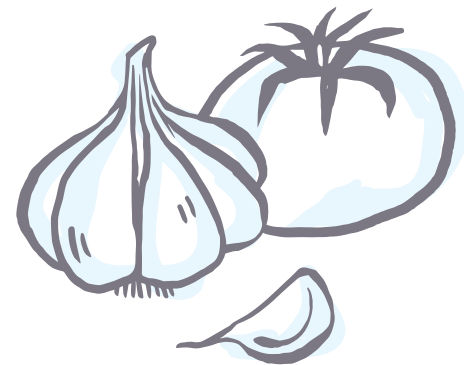
CAPRINO CROQUETTES ^v 13.00
caramelized almonds, cranberry dip

INSALATE
simple, seasonal salads made from scratch

LA CESARE ^v 18.00
charred romaine, parmesan sponge, house caesar dressing

6TH STREET ^v 18.00
green leaves bouquet, cranberries, almonds, caramelized goat cheese wheel

INSALATA DEL GIORNO ^{gf} 16.00
daily salad special
add avocado +3.50, grilled chicken +7.00, smoked salmon +9.00



BURGERS
all burgers are served with shoe string fries

THE BYO 12.00
build and customize your own - 8 oz. beef burger, lettuce, tomato, onion.

CUSTOMIZE

+1.50	+2.50
taleggio cheese	crispy pancetta
aged cheddar	jalapeno guacamole
fried egg	truffle mac & cheese croquette
onion jam	black pudding

WAGYU 24.00
aged wagyu beef, truffle mac & cheese croquette, red onion jam, bacon, marinated egg yolk, jalapeno guacamole, lettuce, tomato, onion

LOBSTER ROLL 28.00
half lobster, lettuce, celery and tomato salad, chipotle mayo, chives, corn on the cob

SOFT SHELL CRAB 24.00
whole fried soft shell crab, cavolo rosso, remoulade, lettuce, tomato

SALMON 21.00
salmon burger - guacamole, spicy honey glaze, leaves bouquet, fried shallots

FRIED CHICKEN 18.00
mayo herb dressing, pickles, LTO

ROASTED CAULIFLOWER ^{v, ve (gf available)} 17.00
quinoa, basil, walnut avocado pesto

GOURMET FRIES

TRUFFLE & FORMAGGI ^v 11.00
black truffle, parmigiano, fontina, fingerling fries

SPICY POTATO CROQUETTES ^v 13.00
horseradish mayo

AVOCADO FRIES 9.00

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An 18% service charge will be included on your bill.



BIRRE

FLORIDA

CIGAR CITY, tampa-style lager 8.00

HOLY MACKEREL, panic attack café cubano 10.00

TERRAPIN, hopsecutioner IPA 8.00

FUNKY BUDDHA, hop gun IPA 8.50

TEQUESTA, der chancellor kolsch 8.00

USA

NARRAGANSETT, lager 6.00

ROGUE, dead guy ale, 22 oz 30.00

ITALIA & MORE

MENABREA, birra bionda 7.00

MENABREA, birra ambrata 8.50

PERONI, nastro azzurro 7.00

BIRRA MORETTI, bionda 7.50

BIRRA MORETTI, la rossa 8.50

BIRRA CANDELA, lager 8.00

UNIBROUE, la fin du monde 12.00

REKORDERLIG, passion fruit cider 10.00

ERDINGER, weissbier 8.00

COCKTAILS

NEGRONI 12.00
herbal and fresh - campari, vermouth and bombay east

SPRITZ 11.00
effervescent and bright - aperol, prosecco, orange twist

BLOODY MARY 12.00
skyy vodka, evoo, tomato, basil

MIMOSA 11.00
prosecco, orange juice

*these items may contain raw or undercooked ingredients. Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician

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