



BRUNCH

BY  
LA CENTRALE

The word "BRUNCH" is written in a large, bold, orange sans-serif font with a thin blue outline. Above it is a decorative orange floral or leaf-like icon. Below the word, the text "BY LA CENTRALE" is written in a smaller, blue, all-caps sans-serif font.

## 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

## UOVO

savory and gourmet egg classics

**L'AMERICANA** 16.00  
three eggs any style, crispy pancetta, fingerling potatoes,  
served with toast, butter and jam

**AVOCADO TOAST** v 15.00  
stracciatella, two poached eggs, avocado, multigrain  
bread, lemon zest and peperoncino

## DOLCEZZE

sweet breakfast favorites with a twist

**TRES LECHE 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

**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

## 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

<b>+1.50</b>	<b>+2.50</b>
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

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

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

## 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