



brunch cocktails

14 each

Italian Greyhound

punt e mes, cocchi
americano, grapefruit,
rosemary

Jitter Bug

st. george NOLA coffee
liquor, foro amaro,
nitro cold brew

Happy Accident

ramazzotti rosa, dry
vermouth, earl grey,
orange

Gufo Bloody Mary

choice of: vodka +
green chili vodka +
tequila

brunch

- assorted house made pastries with maple butter 14
- snap pea caesar with watermelon radish, lemon, dill, with breadcrumbs* 15
- red gem lettuce with hazelnuts, orange, fennel, sherry vinaigrette, and blue cheese 14
- avocado toast with coconut dukkah, aleppo, and a sunny side egg* 15
- oyster mushrooms with meyer lemon, fava beans, english peas, and sunny side egg 18
- bread-pudding french toast with caramel apple and sweet cream 19
- frittata with mushrooms, spinach, caramelized onions, ricotta and chili oil 17
- salt +pepper scone with sausage gravy, two sunny side eggs and fried potatoes* 19
- soft scrambled eggs with fried potatoes, bacon, and buttered toast* 19
- fried egg sandwich with fontina, bacon, calabrian chili aioli, arugula on english muffin* 15
- turkey sandwich with bacon, provolone, pesto, calabrian chili aioli, arugula on ciabatta 17
- chicken milanese sandwich with giardineira, calabrian chili aioli and shredded lettuce 17
- marinated eggplant sandwich with caponata, stracciatella, and arugula on focaccia 15
- breakfast pizza with bacon, potato, caramelized onion and a sunny side egg* 20
- margherita with tomato, mozzarella, and basil 16
- spigarello kale with lemon cream, provolone, fried garlic + chili, balsamic 18
- pepperoni with vodka sauce, mozzarella, and castelvetro olives 19
- fennel sausage with tomato, provolone, red onion, and calabrian chili 19
- roasted mushroom with mozzarella, spinach, fontina, and roasted garlic 18
- additional toppings:
pepperoni, caramelized onions, bacon, mushrooms, fennel sausage, sunny side egg 3
prosciutto 8

pizza

sides

- two sunny side eggs* 6
- bacon 6
- fried fingerling potatoes 6
- buttered toast 5
- avocado 5

dessert

- vanilla soft serve 5
- morning bun 4
- maratozzi 4
- oatmeal raisin cookie 3.50
- warm rhubarb crostata 5.50

coffee & tea

- drip coffee 3.65
- nitro cold brew 5.00
- espresso 3.60
- cortado - macchiato 4.00
- cappuccino - latte 4.50
- americano 3.60
- espresso tonic 5.00
- chai latte 5.00
- matcha latte 5.00
- mem tea 3

We charge a 3% administrative fee. This administrative fee is not a gratuity, tip, or service charge. We use this fee to increase the wages of all of our employees.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please inform the staff of any allergies or intolerance.

Gluten-Free pasta available upon request!

cocktails

Friend Request 14
aperol, zucca rabarbaro, lime, pineapple, honey, tonic
Mr McGregor 14
chamomile, cocchi americano, lemon, prseccco
Emerald City 15
tequila, cucumber, serrano, agave, lime, tajin rim
Shaken #3 15
citadelle gin, lavender, genepy, lemon *milk-clarified cocktail
Williams Tree 14
rosemary-infused vodka, spiced pear, lemon
Pen Pal 14
mezcal, cardamaro, lemon, honey
Negroni 660 15
st. george botanivore gin, luxardo bitter cocchi rosa, italicus
Pickwick Club 15
pineapple rum, smith & cross rum, lapsang tea, dry curacao
An Apricot a Day 15
rittenhouse rye, dolin blanc, giffard apricot, angostura bitters

* * *

beer + cider

Peroni, "Nastro Azzuro" 7
classic Italian birra
Oxbow, "Luppolo" 11
dry-hopped Italian pilsner from ME
Idle Hands, "Farmhouse" 12
rustic american pale ale from MA
Notch, "Kellerbier" 12
austrian inspired amber lager from MA
Bissell Brothers, "The Substance" 12
bright NE IPA from ME
Hermit Thrush, "Party Guy" 12
kettle soured wild session ale from VT
Shacksbury, "Classic Dry Cider" 10
gold standard for NE dry cider from VT, 16oz can

* * *

zero proof

Non-Baldi 8
red bitters, orange
Cuke Cooler 8
cucumber, serrano, lime, agave, soda
Garden Party 8
green tea, basil, lemon, pineapple
Al's Non-Alcoholic "American Lager" 7
Notch Non-Alcoholic "Hazy IPA" 7

wine

sparkling

glass	
2022 Punta Crena, Lumassina - Liguria	14
NV Denny Bini "Festa", Lambrusco - Emilia-Romagna	14
bottle	
2021 La Biancara "Garg'n'go", Garganega - Veneto	62
NV Montiore Estate Prosecco "Vivacé", Glera - Veneto	60
2020 Brendel "Young Leon" Rosé, Grignolino - California	65

white + skin contact

glass	
2021 CasaSmith, Pinot Grigio - Washington	13
2022 Adele Musella, Falanghina - Campania	15
2022 I Fauri, Pecorino - Abruzzo	13
2019 Clendenen Farms, Tocai Friulano - California	14
2021 Vaira "Vincenzo Bianco" Falanghina + Trebbiano - Molise (orange)	14
bottle	
2022 Fabulas, Pecorino - Abruzzo	60
2022 Terah Wine Co., Vermentino - California	70
2022 Foradori, Manzoni Bianco - Alto Adige	75
2021 Palmento Costanzo "Mofete", Carricante + Cataratto - Sicily	60
2021 Inama "Foscarino" Soave Classico, Garganega - Veneto	68
2022 Giornata "Il Campo Bianco", Italian field blend - California	58
2022 Maloof, Ribolla Gialla - Oregon	70
2023 Giornata "Orango Tango" Falanghina (orange)	64
2022 Casa di Baal "Marialonga", Fiano + Falanghina - Campania (orange)	65 (1L)
2021 Forlorn Hope "Dragone Ramato" Pinot Grigio - California (ramato)	70

red

glass	
2021 Giornata "Il Campo Rosso", Italian field blend - California	13
2018 Valenti "Norma", Nerello Mascalese - Sicily	14
2022 G.D. Vajra, Barbera d'Alba - Piedmont	15
2020 Pagliarese Chianti Classico, Sangiovese - Tuscany	15
2020 Casasmith "Porcospino", Primitivo - Washington	14
bottle	
2022 Broc Cellars "Amore Rosso", Italian field blend - California	68
2022 COS, Frappato - Sicily	74
2022 Terah Wine Co., Sangiovese - California	75
2022 Paterna "Il Rosso", Sangiovese + Colorino - Tuscany	62
2021 Idlewild "Flora & Fauna", Barbera + Dolcetto - California	64
2018 Le Pianelle "Al Forte", Nebbiolo - Piedmont	80
2018 Pira Barolo, Nebbiolo - Piedmont	95
2016 Grasso Fratelli Barbaresco, Nebbiolo - Piedmont	110
2022 Broc Cellars, Nero d'Avola - California	82
2021 Matthiasson, Refosco - California	98
2020 Cincinatto, Nero Buono - Lazio	55
2019 Fatalone Riserva, Primitivo - Puglia	65

Cal-Ital Carafe \$32

ask your server about today's offering