



BREAKFAST

PIATTI

AVOCADO BOWL

confit avocado, blistered tomatoes,
prosciutto di parma (24 Mos.), arugula,
hen's egg, whole wheat batard 22

STONE FRUIT PARFAIT

greek yogurt, stone fruit,
almond streusel, spiced honey 16

QUINOA PORRIDGE

berries, walnuts,
toasted coconut, mint 16

ITALIAN SAUSAGE HASH

crispy potatoes, dijon, arugula,
hen's egg, herbs 16

LEMON RICOTTA PANCAKE

seasonal fruit compote,
chantilly whipped cream 18

HEN EGG FRITTATA

blistered tomatoes, cauliflower,
arugula, basil 14

CONTORNI

CROISSANT

apple cinnamon butter 8

PORK BELLY

braised pork belly, apple & cinnamon glaze 8

SMASHED FINGERLING POTATOES

herbs, parmigiano reggiano 6

FRESH SEASONAL FRUIT 10

BUSTINO SAUSAGE

mild sicilian sausage link 6

HENS EGG 3^{EACH}

TOAST

sourdough or wheat 4

BEVANDE

COFFEE

5

LATTE

5

ORANGE JUICE

5

APPLE JUICE

5

HOT TEA

earl grey black tea 5

green dragon green tea 5

chamomile citrus (decaf) 5

Executive Chef Russell Middleton

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.