RAINA ria

#### COFFEE

COTTEE	
Espresso Double Espresso Coffee Americano Cappucino Latte	$3.50 \\ 4.50 \\ 4 \\ 5 \\ 6$
Flavor Additions Vanilla   Caramel   Chocolate   Black Walnut   Lave Extra Shot	.50 <sup>ender</sup> 1
Sweetener Options White Sugar (Simple Syrup)   Honey   Agave Milk Options Whole   Skim   Oat   Almond	
TEA	
Iced Black Tea	4
Arnold Palmer	4
Hot Tea Black   Earl Grey   Jasmine   Chamomile   Orang Spice   Green	4 ge &
SOFT DRINKS	
Soda Club Soda, Coke, Diet Coke, Sprite, Ginger Ale, Tonic	4
Juice Cranberry, Grapefruit, Lemonade, Orange, Pineapple, Pomegranate	4
Specialty Drinks San Pellegrino Aranciata, San Pellegrino Limonata, Fever Tree Ginger Beer, Hot Chocolate	5
A Battomless!	

# (per person) House Mimosa House Bloody Mary

Н THURS-SUN 10AM-2PM

Coffee	Ň
\$8 Specials	
OLIO CAPPUCCINO Espresso, honey, and velvety olive oil milk foam	
ICED MINT CHIP LATTE Iced espresso, chocolate sauce, milk and fresh mint	
BLACK WALNUT LATTE Espresso, black walnut bitters, caramel sauce, steamed milk, nutmeg	
NUTELLA MACCHIATO Layered nutella, espresso, steamed milk, and whipped cream	
BELLINIS	
House Mimosa Carletto's Prosecco and OJ	10
Peach Bellini Carletto's Prosecco, peach puree	11
BLOODY MARY'S	
House Bloody Mary Tito's vodka and our house-made mix garnish with olives, asparagus and lemon with a celer salt rim	
Loaded Bloody Mary Basil-infused vodka and house bloody mary n garnished with shrimp, crispy prosciutto, stuf olives, and asparagus	fed
Bloody Mary Jane	11
Dominio's non alashalia hamp dominad CDD*	

Rommie's non-alcoholic, hemp-derived CBD\* infused mix garnished with olives, asparagus and lemon with a celery-salt rim \*hemp-derived CBD is not psychoactive; it does not cause intoxication but may provide health benefits

### BREAKFAST

20

30

Nutella French Toast	14
Nutella-stuffed french toast with a vanilla cream sauce	
Savory Sourdough French Toast	16
Sourdough french toast topped with spinach, mushrooms, crispy prosciutto, and a fried egg	
Spinach, Bell Pepper & Ricotta Frittata	14
Spinach, onion, mushroom, bell pepper, ricotta cheese	
Ham & Prosciutto Frittata	15
Ham, prosciutto, onion, bell pepper, mozzarella, eggs	
Polenta, Italian Sausage & Egg	15

#### Polenta, Italian Sausage & Egg

Soft creamy polenta, italian sausage, and one egg with your choice of red sauce or creamy gorgonzola sauce

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SOUP & SALAD		<b>SANDWICHES</b> Paninis served with a choice of mixed green salad, caesar salad,
Cup of Soup / Bowl of Soup 7	/10	french fries or a cup of soup (Upgrade to Greek Salad +3)
Half Salad and Cup of Soup Half sized Caesar or Mixed Green Salad with Cup of Soup (Upgrade to Greek Salad +3)	13	Hamburger di Buffalo 2 1/2 lbs ground Buffalo hamburger with melted fontina cheese, mayo, mustard, tomatoes, lettuce and red onions
Greek Salad Mixed greens tossed with kalamata olives, cucumbers onion, feta cheese, and a white wine vinaigrette	16 s, red	Pastrami Sub 1 Classic pastrami sandwich; tomatoes, cheese, red onion, pepperocini, lettuce, mustard and mayonnaise
Caesar Salad Classic Caesar salad with or without anchovies (add grilled chicken +7, grilled salmon +10, grilled pre +11)	15 rawns	Toast Italiano 1   Toasted white bread with thinly sliced Italian ham and melted fontina cheese
Mista A mixed baby lettuce salad with shaved parmesan cho in a light balsamic vinaigrette	13 eese	Meatball and Cheese Sub 1 Meatballs in Pomodoro with melted mozzarella cheese and pepperoncini
Mista Gorgonzola A mixed baby lettuce salad with gorgonzola and waln in a light balsamic vinaigrette	16 nuts	Pollo Milanese Panini1Breaded fried chicken with sliced tomatoes and lettuce
Shrimp & Arugula Arugula salad with artichoke hearts, grilled shrimp in light olive oil and lemon dressing	<b>20</b>	636 Deluxe Torpedo Sub 1 5 layers of Italian cold cuts, 2 types of cheese, olive oil spread, mayo, mustard, lettuce, tomatoes, pepperoncinis,
Caprese Freshly sliced mozzarella, tomatoes and basil drizzled with extra virgin olive oil	17 I	A La Romana 2 Thin sliced Pork Tenderloin topped with Parma Prociutt and mozzarella served on a roll with pomodoro
APPETIZERS		Sloppy Gio 2
Crespella di Salmone A crepe layered with smoked salmon, mozzarella and melted butter	20	A meatball sub with a marsala-ragu sauce and melted mozzarella cheese on a french roll
Bruschetta Pomodoro Toasted crostini topped with diced tomatoes, garlic a basil, drizzled with olive oil	16 <sup>nd</sup>	<b>LUNCH PASTAS</b> Lunch-portion pastas served with a choice of mixed green salad, caesar salad, french fries or a cup of soup (Upgrade to Greek Salad +3
Calamari Deep fried calamari served with a side of spicy tomat sauce	21 to	Spaghetti a Scelta1Spaghetti with your choice of sauce: Aglio e Olio, Pomodoro +1, Ragu +3 Meatballs +3
Burrata with Prosciutto and Arugula Buttery fresh mozzarella ball drizzled with a balsamic	20 c	Penne Arrabiata1Penne in a spicy tomato sauce
reduction, served with prosciutto & cherry tomatoes Crostini Misti Assorted Crostini - prosciutto, mushrooms, salmon, b	19	Tortellini2Homemade veal tortellini in a cream sauce with sliced ham2
Assorted Grostini <sup>a</sup> proscructo, indshrooms, samon, b and bresoala di maiale (cured pork) Selezione di Formaggi A selection of imported Italian cheeses	20	Ravioli 2. Homemade Ravioli stuffed with prime rib in a pink cream and tomato

# omatoes, lettuce and red onions 17 ch; tomatoes, cheese, red onion, stard and mayonnaise 15 h thinly sliced Italian ham and e Sub 17 with melted mozzarella cheese 17 ni th sliced tomatoes and lettuce Sub 16 its, 2 types of cheese, olive oil ettuce, tomatoes, pepperoncinis, 20 oin topped with Parma Prociutto a roll with pomodoro 20 arsala-ragu sauce and melted rench roll

20

Spaghetti a Scelta Spaghetti with your choice of sauce: Aglio e Olio, Pomodoro +1, Ragu +3 Meatballs +3	16
Penne Arrabiata Penne in a spicy tomato sauce	18
Tortellini Homemade veal tortellini in a cream sauce with sliced ham	22
Ravioli Homemade Ravioli stuffed with prime rib in a pink cream and tomato	22

## SPECIAL DESSERT

Nonna's Crustless Strawberry Cheesecake 16 A light, fluffy cheesecake with strawberry greek yoghurt and a berry sauce