



SUNDAY BRUNCH

CLASSICS

EGGS BENEDETTO

House Focaccia, Prosciutto, Panko Breadcrumbs, Poached Egg, Hollandaise. Brunch Potatoes & Greens, \$14
Add Lobster \$6

SALMON CITRUS

Grilled Salmon, Fresh Orange, Fennel-Arugula Salad with Citrus Vinaigrette, \$16

POLPETTE BURGER

Grass Fed Beef Burger on Brioche, Roasted Red Pepper, Provolone, Garlic Aioli, Fries, \$13

MUSSELS GIOVANINA

PEI Mussels, Sambuca, Heirloom Tomato, Light Cream, Focaccia \$14

BELLA NUTELLA WAFFLE

Fluffy Belgian Waffle, Nutella, Banana, Strawberry, Fresh Whip, Warm Bacon \$12

CANNOLI FRENCH TOAST

Fresh Berries, Cannoli Cream, Cannoli Shell Crumble, Fresh Whip, \$12

VEGETABLE FRITTATA

Smashed Potato Crust, Asparagus, Tomato, Zucchini, Mozzarella. Side of Baby Greens \$13

BRUNCH ANTIPASTO

Assortment of Cheese, Fruit, Nuts and Charcuterie, \$15

SALADS

SICILIAN SHRIMP

Baby Greens, Arugula, Fennel, Fresh Orange, Feta, Citrus Vinaigrette \$12

BABY SPINACH

Crispy Bacon, Sautéed Red Onion, Gorgonzola, Pine Nuts, Tomato with Classic Caesar, \$12

CLASSIC CAESAR

House Caesar, Romaine, Crouton, Parmesan-Asiago Blend, \$10
Add Chicken \$4, Add Shrimp, \$6

CAPRESE

Sliced Tomato, Fresh Mozzarella, Marinated Artichoke Heart, Marinated Grape Tomato, Basil, \$10

PROSCIUTTO & MELON

Fresh Sliced Seasonal Melon, Prosciutto Di Parma, Fresh Berry, Basil, \$11

SIDES & A LA CARTE

Bacon, \$3

Brunch Potatoes, \$3

Fresh Fruit, \$4

Side Salad, \$3

Plain Waffle, \$8

House Ciabatta & Focaccia with Pesto & Olive Oil, \$4

Nutella & Berries, \$6

PIZZA & PASTA

UOVO

12" White Crust, 3 Over Easy Eggs, Ham, Sausage, Peccorino-Romano, \$15.50

MARGHERITA

Traditional Tomato Sauce and Mozzarella, Balsamic Marinated Tomatoes, \$16.50

SPINTO

12" White Crust, House Ricotta, Garlic, Fresh Greens, Prosciutto, Caesar Dressing, \$16.50

BARBUTO

Grilled Chicken, Bell Peppers, Onions and BBQ sauce with Mozzarella, 16.50

CARBONARA

Pan Roasted Pancetta, Cream Sauce, Egg Finish, Linguine, \$15

ROMBA

Fresh Lobster, Sea Scallops, & Crab in House Vodka Sauce over Hand-Made Pappardelle Pasta, \$28

RIGATONI MADEIRA

Mushroom, Spinach, Onions & Grilled Chicken in Creamy Madeira Wine Sauce, \$15

MARINARA

Classic Sunday Marinara, Garlic, Onions, Fresh Herbs in your choice of Spaghetti, Linguine or Rigatoni, \$13

BRUNCH SPIRITS

MIMOSA Orange, Champagne, Fresh Berry GLASS, 6 PITCHER, 30	SANGRIA Red or White Fresh Berry and Citrus Fruit GLASS, 8 PITCHER, 34	BLOODY MARY Sake, Tomato Sriacha, Celery Garnish GLASS, 7 PITCHER, 32
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RED WINE

Chardonnay
Pinot Grigio
Moscato
7

WHITE WINE

Chianti
Merlot
Cabernet
7

BEER

FROM LIGHTEST TO DARKEST ★ = LOCAL

- COORS LIGHT, Light Lager, Colorado 4.50
- BUD LIGHT, Light lager, missouri 4.50
- ★ PARKWAY BREWERY, Majestic Mullet (Kolsch) Salem, VA, 6
- ★ BOLD ROCK CIDERY, Virginia Draft, Nellysford, VA, 6
- ★ STARR HILL, The Love (German Hefeweizen) Crozet, VA, 6
- ★ PARKWAY BREWERY, Bridge Builder Blonde, Salem, VA, 6
- PERONI Nastro Azzurro, Italy, 5
- STELLA ARTOIS Pilsner, Belgium, 5
- CORONA, Mexico, 5
- BALLAST POINT, Grunion (Pale Ale) California, 6
- LAGUNITAS, Little Sumpin' Sumpin', (Pale Ale), Chicago, IL, 6
- ★ SOUTH STREET Satan's Pony Amber Ale, Charlottesville, VA, 6
- SAMUEL ADAMS, Boston Lager, Massachusetts, 6
- ★ DEVIL'S BACKBONE, Vienna Lager, Roseland, VA, 6
- BLUE MOON Belgian White, Colorado, 6
- ★ PARKWAY BREWERY Get Bent (West Coast IPA) Salem VA, 6
- ★ DEVIL'S BACKBONE 8-Point IPA, Roseland, VA, 6
- ★ LEGEND BREWERY Brown Ale, Richmond, VA, 6
- ★ PORT CITY Porter, Alexandria VA, 6



BOTTLES



WHITE

- Sartori **PINOT GRIGIO**, Italy, Verona.
Tropical Fruit, Citrus, 30
- Atelie **PROSECCO**, Italy.
Delicate Fizz, Grapefruit, Lavender, 30
- Banfi Fumaio **CHARDONNAY-SAUVIGNON BLANC**
Blend, Italy. Fresh, Fruit Forward, Crisp, 29
- Melini **ORVIETO**, Italy.
Honeysuckle, White Peach, Almond, 25
- ★ Gabrielle Rausse **CHARDONNAY**, Charlottesville. Pear,
Green Apple, Honeysuckle 36
- ★ Stone Mountain **CHARDONNAY**, Charlottesville. Green
Apple, Crisp, Stainless Aged, 45
- ★ Prince Michel **VIOGNER**, Charlottesville.
Melon, Mango, Tropical Fruit, 42
- ★ King Family **ROSELAND**, Charlottesville.
Pineapple, Mango, Peach, 48
- Dancing Bull **SAUVIGNON BLANC**, California. Vibrant
Citrus, Grass, Lemon, 23
- Centine **ROSÉ**, Italy. Rich Berries, Crisp, Clean Finish, 25

RED

- Bellagio **CHIANTI** Flask, Italy.
Violets, Cherry, Berry Fruit, 32
- Banfi **CHIANTI CLASSICO** Italy
Cherry, Plum, Iris, 48
- Centine **SUPER TUSCAN**, Italy.
Black Cherry, Plum, Spice, 29
- Banfi **BRUNELLO**, Italy
Full, Soft Violet, Vanilla, 150
- ★ King Family **MERITAGE**, Charlottesville.
Cherry, Raspberry, Oak Spice, Tar, 65
- Casillero Del Diablo **CABERNET** Sauvignon, Chile
Cherry, Plum, Vanilla, 27
- Col Di Sasso **CABERNET-SANGIOVESE** Blend, Italy.
Cherry, Spice, Smoke, 27
- Chateau Julien **MERLOT**, California 29
Blackberry, Plum, Vanilla
- Sierra Batuco **PINOT NOIR**
Cherry, Toffee, Licorice, 29

NON-ALCOHOLIC

Pepsi-Diet Pepsi-Sierra Mist
Dr. Pepper-Ginger Ale
Pink Lemonade-Iced Tea
2.95

Bottled: Coke-Root Beer
San Pellegrino Limonata
San Pellegrino Blood Orange
3.95

Bottled Water: Small Perrier, 2.95
Large Pellegrino (Sparkling)
Large Saratoga Spring (Flat)
5.95

Coffee, Hot Tea, 2.95
Espresso: Regular or Decaf
4.95