

SMALL PLATES

WHIPPED RICOTTA 6
Honey, Cracked Black Pepper, Baguette

CHICKEN BISCUIT..... 12
Tuscan Fried Chicken, Spicy Honey Butter,
Parmigiano Biscuit

INSALATA MISTICANZA 8
Mixed Greens, Hazelnuts, Parmigiano,
Champagne Vinaigrette

OCTOPUS CARPACCIO 14
Roasted Tomatoes, Pickled Eggplant, Fett'unta

CECI IN UMIDO 9
Umbrian Style Stewed Chickpeas, Preserved Lemon,
Aleppo Pepper, Baguette

CHICKEN LIVER MOUSSE 11
Golden Raisin Marmelatta, Shallot Agrodolce, Baguette

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HALF WAFFLE
Whipped Cream, Berries

**BACON AND
SCRAMBLED EGGS**

CHICKEN TENDERS
Curly Fries
{ 6 }

LARGE PLATES

BANANA PUDDING WAFFLE..... 12
Banana Custard, Vanilla Wafers, Meringue

CHARRED SCALLION POLENTA 18
Local White Shrimp, Clam Casino Butter

PORK HASH* 16
Sunny Side Up Eggs, Peperonata, Yukon Gold Potato,
Roasted Tomato Hollandaise

CHICKEN & WAFFLES 15
Tuscan Fried Chicken, Crispy Sage,
Prosciutto-Maple Syrup

SUMMER VEGETABLE FRITTATA..... 15
Brown Butter Zabaglione, Mixed Green Salad

GRILLED CHICKEN CAESAR 15
Little Gem Lettuce, Peppercress, Garlic Bread Croutons,
Boquerones, Parmigiano Vinaigrette

LOCAL CATCH 20
Cherry Tomatoes, Cucumber, Radish, Farro, Arugula

LE FARFALLE BURGER* 12
House Ground Black Angus Beef, Provolone, Lettuce,
Heirloom Tomatoes, Porcini Aioli, Soft Roll

-Add an Egg \$2

WHITE WINE

GRUNER VELTLINER NV.....9/38
Familie Bauer, Wagram, Austria

ALSACE BLANC 2015.....11/42
Sylvaner, Keuntz-Bas, Alsace, France

CHARDONNAY 2015.....10/40
Beckon Central Coast, California

RED WINE

VALIPOLICELLA SUPERIORE 2014.....11/42
Corvina, Rondinella, Zenato, Veneto, Italy

TEMPRANILLO 2013.....12/46
Finca San Martin, Rioja Alavesa, Spain

BARBERA D'ASTI 2013.....14/54
Ratti, Piemonte, Italy

ROSE WINE

LAMBRUSCO ROSATO NV.....10/38
Venturini Baldini, Emilia-Romagna, Italy

CANAIUOLO 2016.....13/52
Sylvaner, Keuntz-Bas, Alsace, France

COTES DE PROVENCE 2015.....60
Clos Cibonne, Provence, France

TEA

{ 2.5 EACH }

**EARL GREY / ENGLISH BREAKFAST
GREEN TEA / CHAMOMILE**

COFFEE

COLD BREW - 5

ESPRESSO - 3 **MACCHIATO** - 3.5
CAPPUCCINO - 3.5 **FRENCH PRESS**
LATTE - 3.5 **SM 4, LG 6**

COCKTAILS

MIMOSA - 7 / 21

CLASSIC PEACH BELLINI - 7 / 21

COCKTAIL OF THE DAY - 8

BLOODY MARY - 9
House Recipe, Hot Sopressata, Provolone,
Cornichon

ROME WITH A VIEW - 10
Campari, Dry Vermouth, Lime, Mineral
Water

SPECKLED HEN - 10
London Dry Gin, Lemon, Cucumber,
Cayenne, Peppercorn, Egg White

DRAFT BEER

{ 7 EACH }

**WESTBROOK WHITE THAI
FULLSTEAM HUMIDITY PALE ALE
FREEHOUSE ASHLEY FARMHOUSE
COAST HOP ART**

BEER

BUDWEISER - 4
BUD LIGHT - 4
MENABREA BIONDA - 7
LEFT HAND MILK STOUT - 7
WESTBROOK ONE CLAW - 7
OMMEGANG SPRING SAISON - 9
STIEGL RADLER GRAPEFRUIT 16oz - 8
EVIL TWIN CITRA
SUNSHINE SLACKER 16oz - 8