

## SMALL PLATES

<b>GRIDDLED OLIVE OIL CAKE</b> ..... 6 <i>Jam &amp; Butter</i>
<b>WHIPPED RICOTTA</b> ..... 6 <i>Honey, Cracked Black Pepper, Baguette</i>
<b>EGG SANDWICH*</b> ..... 8 <i>Roman Style Roasted Pork, Provolone, Cherry Pepper Glassato</i>
<b>CHICKEN BISCUIT</b> ..... 12 <i>Tuscan Fried Chicken, Spicy Honey Butter, Parmigiano Biscuit</i>
<b>ITALIAN WEDDING SOUP</b> ..... 6 <i>Escarole, Cannellini Beans, Meatballs, Parmigiano Broth</i>
<b>INSALATA MISTICANZA</b> ..... 8 <i>Mixed Greens, Hazelnuts, Parmigiano, White Balsamic Vinaigrette</i>
<b>OCTOPUS CARPACCIO</b> ..... 14 <i>Roasted Tomatoes, Pickled Eggplant, Fett'unta</i>
<b>CECI IN UMIDO</b> ..... 9 <i>Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette</i>
<b>CHICKEN LIVER MOUSSE</b> ..... 11 <i>Quince Marmelatta, Chicken Cracklings, Pickled Shallots, Grilled Bread</i>

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**TWO EGGS\* - 5**  
*Any Style*

**CRISPY POTATOES - 5**

**CRISP AND CHEWY BACON - 6**  
*Thin-cut Crispy & Thick-cut Chewy*

**STEEL CUT OATMEAL - 4**  
*Brown Sugar*

**YOGURT PARFAIT - 7**  
*Granola & Seasonal Fruit*

## LARGE PLATES

<b>NUTELLA WAFFLE</b> ..... 12 <i>Whipped Mascarpone, Toasted Hazelnuts, Maple Syrup</i>
<b>BISCUITS &amp; GRAVY</b> ..... 10 <i>Parmigiano Biscuit, Sweet Italian Sausage Gravy, Fried Eggs</i>
<b>JIMMY RED CORN POLENTA</b> ..... 18 <i>Local White Shrimp, Clam Casino Butter</i>
<b>SHORT RIB HASH*</b> ..... 16 <i>Sunny Side Up Eggs, Peperonata, Yukon Gold Potato, Roasted Tomato Hollandaise</i>
<b>CHICKEN &amp; WAFFLES</b> ..... 15 <i>Tuscan Fried Chicken, Crispy Sage, Prosciutto-Maple Syrup</i>
<b>LASAGNA VERDE</b> ..... 19 <i>Ragu Bolognese, Bechamel, Mozzarella</i>
<b>FETTUCCHINE CARBONARA*</b> ..... 16 <i>Black Pepper, Le Farfalle Pancetta, Poached Egg, Scallion</i>
<b>GRILLED CHICKEN CAESAR</b> ..... 15 <i>Little Gem Lettuce, Peppercress, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette</i>
<b>LOCAL CATCH</b> ..... 20 <i>Sugar Snap Peas, Cucumber, Radish, Farro, Arugula</i>
<b>LE FARFALLE RIBEYE BURGER*</b> ..... 14 <i>House Ground Beef Ribeye, Provolone, Grilled Onion, Porcini Aioli, Soft Milk Roll ~Make It A Double \$6 ~Add an Egg \$2</i>

\*CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, EGGS OR SEAFOOD MAY CAUSE SERIOUS ILLNESS.

## WHITE WINE

<b>PINOT BIANCO 2014</b> ..... 9 <i>Colterenzio, Trentino-Alto Adige, Italy</i>
<b>PICPOUL DE PINET 2015</b> ..... 11 <i>Felines Jourdan, Langeudoc, France</i>
<b>COCOCCIOLA "TERRE DI CHIETI" 2015</b> ...12 <i>Cantina Frentana, Abruzzo, Italy</i>
<b>CHARDONNAY "TOUS ENSEMBLE" 2015</b> ...13 <i>Copain, Anderson Valley, California</i>

## RED WINE

<b>PRIMITIVO "PILUNA" 2013</b> .....9 <i>Castello Monaci, Puglia, Italy</i>
<b>TEMPRANILLO "TORRE DE OÑA" 2013</b> .....12 <i>Finca San Martin, Rioja, Spain</i>

## ROSE WINE

<b>ROSATO 2015</b> ..... 12 <i>Planeta, Sicilia, Italy</i>
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## TEA

{ 2.5 EACH }

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

## COFFEE

**COLD BREW - 5**

<b>ESPRESSO - 3</b>	<b>MACCHIATO - 3.5</b>
<b>CAPPUCCINO - 3.5</b>	<b>FRENCH PRESS</b>
<b>LATTE - 3.5</b>	<b>SM 4, LG 6</b>

## 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

**PERONI - 7**  
**SIXPOINT BENGALI IPA - 7**

## SOFT

{ 5 EACH }

**PINEAPPLE GINGER BEER**  
**CUCUMBER MINT LEMONADE**  
**GRAPEFRUIT SAGE SHRUB**  
**ORANGE CREAM FIZZ**