BREAKFAST

DONNA MARE

AMERICAN
- 25 -
TWO ORGANIC EGGS ANY STYLE, ROASTED POTATOES, TOAST, ORANGE JUICE, COFFEE.
CHOICE OF TWO: bacon, canadian ham, sausage, bell peppers, mushrooms, zucchini, spinach

CONTINENTAL
- 18 -
THREE PASTRIES, FRESH FRUITS, MARMALADES
ORANGE JUICE, COFFEE OR TEA

BAKERY
- 2 / EACH -
CORNETTO
PAIN AU RAISIN
PAIN AU CHOCOLAT
ASSORTED MUFFINS

BOWLS
SUNSHINE - 12
pineapple, strawberry, organic yogurt, organic granola, chia & honey

ORGANIC CHIA v - 14
coconut milk, berries, shaved coconut

SEASONAL FRUIT PLATE GF - 8
yogurt

SIDE OF FRUIT GF - 6
CHOICE OF: cantaloupe, melon, watermelon, pineapple

ORGANIC OATMEAL - 10
cooked with water or milk, banana, pecan

ORGANIC GRANOLA - 6
with regular or skim milk

SELECTION OF COLD CEREALS - 6

ORGANIC YOGURT GF - 8

FRESH MIX BERRIES GF, V - 10

ORGANIC GRANOLA PARFAIT - 12
yogurt, berry parfait, raw florida honey

HOMEMADE FRENCH TOAST - 14
challah bread, banana compote

HOMEMADE PANCAKES - 14
strawberries, maple syrup

SCRAMBLED EGG SANDWICH - 16
swiss cheese, roasted potatoes, bacon, tomato, avocado

THREE FARM ORGANIC EGGS - 14
served any style, roasted potato

CHOICE OF TWO: bacon, canadian ham, sausage, bell peppers, mushrooms, zucchini, spinach

OMELET - 14
roasted ham, mozzarella cheese, roasted potatoes

EGG WHITE OMELET GF - 12
asparagus, low fat cheese

EGGS BENEDICT - 18
Canadian ham, English muffin

AVOCADO CROUTONS - 14
scrambled egg, fresh ricotta

WILD SMOKED SALMON - 18
bagel, capers, onion, tomato, cream cheese

FRESH JUICE
GINGER SHOT - 6
ginger • lemon • agave

- 9 EACH -
REFRESHER
pineapple • pear • apple • mint

DETOX
beet • lemon • apple • celery

SUN TONIC
carrot • apple • ginger • lemon

REBOOT
kale • apple • spinach • chard
parsley • celery • bok choy • lime

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WE ARE PROUD TO SERVE CAFFE VERGNANO

CHOICE OF
WHOLE OR SKIM MILK

SOY OR ALMOND MILK

CAFÉ AU LAIT - 5
CAPPUCINO - 5
CAFFE REGULAR OR DECAF - 5
ESPRESSO SOLO - 3
ESPRESSO DOPPIO - 5
HOT COLOMBIAN CHOCOLATE - 5
TEA FORTE SELECTION - 5

COFFEE & TEA

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* Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.** If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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**Antipasti**

- **Wood Oven Roasted Bruschetta - 9**
  - garlic, tomato, basil

- **Eggplant Parmigiana - 15**
  - tomato, mozzarella, parmesan, basil

- **Burrata GF - 21**
  - arugula, san daniele prosciutto

- **Fritto Misto Del Mare - 23**
  - shrimp, scallops, calamari, baby zucchini, tartar sauce

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**Zuppe & Insalate**

- **Chef’s Soup - 11**

- **Caprese GF - 15**
  - mozzarella, heirloom tomatoes, basil, e.v.o.o

- **Romana Chopped - 17**
  - romaine, pistachio, mortadella, tomatoes, mozzarella, anchovies, artichokes, peppers, dijon dressing

- **Caesar - 15**
  - romaine lettuce, caesar dressing, focaccia croutons

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**Homemade Fresh Pasta**

- **Penne Arrabbiata v - 17**
  - garlic, red crushed pepper, tomato, olives

- **Wood Fired Lasagna - 23**
  - meat sauce, parmesan, mozzarella

- ** Linguine Vongole - 25**
  - manila clams, garlic, parsley, pinot grigio

- **Fettuccine Alfredo - 21**
  - butter, cream, parmesan

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**Secondi**

- **Chicken Parmigiana - 25**
  - spaghetti, tomato sauce

- **Wagyu Burger - 19**
  - baby arugula, tomatoes, cheddar, red onion jam, secret sauce

- **Risotto of the Day - 27**
  - baby vegetables, fingerling potato, mushroom sauce

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**Contorni**

- **Yukon Mashed Potatoes - 5**
- **Truffle Fries - 9**

- **Green String Beans GF, V - 5**
- **Grilled Asparagus GF, V - 9**

- **Seasonal Baby Vegetables GF, V - 7**

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<tr>
<th>SPARKLING</th>
<th>GLASS</th>
<th>BOTTLE</th>
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<tbody>
<tr>
<td>PROSECCO victoria - veneto - italy</td>
<td>10</td>
<td>40</td>
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<td>ROSE' clara c – veneto – italy</td>
<td>12</td>
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<tr>
<td>MOET &amp; CHANDON IMPERIAL brut</td>
<td>26</td>
<td>96</td>
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| ROSÉ | antinori scalabrone – italy | 13 | 48 |
| CHATEAU LA GORDONNE la chapelle – france | 16 | 60 |
| URBAN PROVENCE aop cotes de provence | 12 | 46 |
| BLACKBIRD ARRIVISTE napa valley | 14 | 50 |

| WHITE | PINOT GRIGIO sant’anna – veneto – italy | 10 | 40 |
| SAUVIGNON BLANC simi – sonoma | 12 | 46 |
| CHARDONNAY far niente – napa valley | 26 | 100 |
| CHARDONNAY tormaresca – puglia – italy | 12 | 40 |

| RED | SANGIOVESE raffaello – super tuscan | 10 | 40 |
| CHIANTI rocca delle maccio – toscana | 12 | 46 |
| CABERNET SAUVIGNON napa cellars – napa valley | 18 | 70 |
| AMARONE righeiti – veneto | 24 | 80 |

| ITALIAN SPARKLING WINES | 110 | 60 |
| LE MIE BOLLICINE brut metodo classico | il poggiole – montalcino – toscana – italy | 96 |
| FRANCICORTA extra brut - ca del bosco | lombardia – italy |

| CHAMPAGNE | 122 | 120 |
| MOET & CHANDON BRUT ROSE france | DOM PÉRIGNON moët et chandon – spenny, brut | 290 |
| CRISTAL louis roederer – brut à reims – france | 400 |

| ROSÉ | 180 | 120 |
| ROMANCE aop cotes de provence – france | 181 | 46 |
| EMOTION aop cotes de provence – france | 182 | 42 |
| FRESCOBALDI AMMIRAGLIA ALIE italy | 186 | 56 |
| CHATEAU MIRAVAL provence – france | 190 | 36 |
| CHATEAU D’ESCLANS ROCK ANGEL france | 150 |

| VINI BIANCHI | 215 | 60 |
| ARNEIS noero – giacosa | 216 | 90 |
| GAVI DI GAVI black label – la scolca | 217 | 180 |

| CAMPANIA | 220 | 46 |
| PALANGHINA DEL SANNIO d.o.c. manimurci | 221 | 50 |
| Fiano san mateo – rotolo | 222 | 56 |

| TOSCANA | 225 | 36 |
| BIANCO villa antinori | 227 | 60 |

| LOMBARDIA | 230 | 36 |
| PINOT GRIGIO bartenura • kosher | 231 | 40 |

| ALTO ADIGE | 232 | 56 |
| PINOT GRIGIO santa margherita | 241 | 46 |
| CALIFORNIA | 242 | 56 |
| CHARDONNAY wente riva ranch | 243 | 76 |
| CHARDONNAY mer solell – santa lucia highlands | 244 | 46 |
| SAUVIGNON BLANC duckhorn - napa valley | 245 | 90 |

| VINI ROSSI | 310 | 36 |
| NEGREAMARO vigneti salento | 311 | 56 |
| PRIMITIVO DI MANDURIA d.o.p. | 312 | 90 |

| PIEMONTE | 315 | 50 |
| BARBERA d’alba – orlando abrigo | 316 | 96 |
| BAROLO sylla sebaste | 317 | 60 |
| DOLCETTO d’alba – folletto – giacosa | 318 | 48 |

| CAMPANIA | 320 | 46 |
| AGLIANICO villa matilde | 321 | 60 |
| AGLIANICO san salvatore | 322 | 76 |

| TOSCANA | 326 | 68 |
| CHIANTI CLASSICO RESERVA lamole di lamole | 327 | 48 |
| ROSSO DI MONTALCINO bramante cosimi | 328 | 128 |
| BRUNELLO DI MONTALCINO bramante cosimi | 329 | 375ML|

| SUPER TUSCAN | 330 | 56 |
| BIONASEGA igt – il poggiole | 331 | 66 |
| SASSO NERO igt – il poggiole | 332 | 86 |

| ITALY | 111 | 260 |
| BARTENURA • KOSHER | 333 | 460 |
| BARTENURA • KOSHER | 334 | 500 |

| LOMBARDIA | 345 | 70 |
| NEBBIOLO nino negri – inferno | 346 | 90 |

| CALIFORNIA | 350 | 40 |
| ANDRETTI SELECTION | 250 | 40 |
| SAUVIGNON BLANC villa | 251 | 40 |
| CHARDONNAY villa | 252 | 80 |
| PINOT NOIR napa series | 253 | 80 |
| MERLOT napa series | 254 | 90 |
| CABERNET SAUVIGNON napa series | 350 | 40 |

| CALIFORNIA | 351 | 40 |
| CABERNET SAUVIGNON perry creek | 352 | 46 |

| OREGON | 380 | 46 |
| PINOT NOIR river edge | 381 | 90 |

*Prices are subject to change and may include a 20% service charge.*
APERTIVI

AMERICANO • 11
red vermouth, campari, soda

NEGRONI • 13
red vermouth, beeefeater gin, campari

APEROL SPRITZ • 13
aperol, prosecco, soda

SIGNATURE DRINKS

WATERMELON MULE • 15
absolut vodka, watermelon juice
limes, mint, ginger beer

SPICY JALISCO • 15
luna zul tequila, lime juice, cilantro,
jalapeno, passion fruit puree

MARGARITA • 15
mezcal, orange liquor, mango puree,
basil, lime juice, brown sugar

MARTINIS

LOCAL CUCUMBER MARTINI • 13
ketel one botanical cucumber mint vodka, lime

LYCHEE BASIL MARTINI • 13
soho lychee liquor, fresh basil, absolut vodka, dry
vermouth

CLASSICS

BLOODY MARY 15 • 55
absolut vodka, tomato juice, worcestershire sauce,
grated horseradish, tabasco, lemon juice

MIMOSA 13 • 47
prosecco, orange juice
upgrade: moët & chandon brut • 5

MOJITO 15 • 55
strawberry • mango • passion fruit • peach
bacardi rum, mint, lime wedge,
sugar, splash of soda

OLD FASHIONED • 15
maker’s mark, sugar, angostura bitters

FAVORITES

CADILLAC MARGARITA • 15
luna zul tequila, organic lime juice,
organic agave, grand marnier

TAKE ME TO THE BEACH • 15
prosecco, passion fruit, blueberries,
simple syrup

PASSION FRUIT CAIPIRINHA • 15
leblon cachaca, passion fruit puree,
lime juice, soda

ATLANTIC BREEZE • 15
bacardi rum, apricot brandy,
lemon-lime juice, galliano

ULTRA PREMIUM LIQUOR UPGRADE:
ketel one | grey goose | tito’s | zacapa 23 | bombay sapphire | don julio anejo | patron reposado • 3

BEER

DRAFT

GOOSE IPA USA • 9
PERONI ITALY • 9

BOTTLES

SANDBAR SUNDAY LOCAL • 9
HEINEKEN NETHERLANDS • 9
STELLA ARTOIS BELGIUM • 9
CORONA MEXICO • 9
BUD LIGHT USA • 7

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**KIDS MENU**

**SPAGHETTI MEAT BALLS** - 11
- tomato + basil

**PENNE** - 8
- butter + parmesan

**GRILLED CHEESE** - 10
- broccoli

**ALL NATURAL GRILLED CHICKEN** - 13
- spaghetti + string beans

**CHEESE PIZZA** - 8
- tomato + mozzarella

**CHICKEN TENDERS** - 11
- fries

**PIZZA NUTELLA** - 7

**DRINKS**
- 3.50 / EACH
  - orange  
  - apple  
  - pineapple

**SUDOKU CHALLENGE!**

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DOLCE

- 13 -
BLACKFOREST DARKCHERRY CHEESECAKE

- 13 -
HOMEMADE TIRAMISU

- 15 -
CHOCOLATE SOUFFLÉ & PECAN BUTTER ICE CREAM

- 11 -
APPLE PIE & VANILLA ICE CREAM

- 13 -
BAILEYS CRÈME BRÛLÉE, BISCUIT

AMARI

AMARO DEL CAPO - 9
AMARETTO DEL CAPO - 9
LIMONCELLO - 9

GRAPPE

GRAPPA ZANIN - 9
NARDINI CEDRO - 11
JACOPO POLI MOSCATO - 17
JACOPO POLI PEAR - 19
TIGNANELLO - 23
SASSICAIA - TENUTA SAN GUIDO ’08 - 25

PORT WINES

SIX GRAPES GRAHAM’S RESERVE - 9
SANDEMAN TAWNY, 10 YR - 11
SANDEMAN TAWNY, 20 YR - 13
SANDEMAN TAWNY, 30 YR - 19

COGNAC

REMY MARTIN VS - 17
COURVOISIER VSOP - 23
HENNESSY VS - 15
HENNESSY XO - 75
LOUIS XIII DE REMY MARTIN .5 oz - 75
LOUIS XIII DE REMY MARTIN 1 oz - 150
LOUIS XIII DE REMY MARTIN 2 oz - 300

DESSERT WINES

VIN SANTO DEL CHIANTI - 13
Le Torri, Italy
MOSCATO DOLCE - 13
Mionetto – Valdobbiadene, Italy
PASSITO DI PANTELLERIA ABRAXAS - 15
Zibibbo – Sicily, Italy
MUFFATO DELLA SALA - 19
Antinori – Umbria, Italy

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