

COCKTAILS 8

Blood Orange Margarita * Pomegranate Mimosa
Sangria * Mescal Bloody Mary

WEEKEND BRUNCH SELECTIONS

SOUP OF THE DAY 8

BURRATA CAPRESE 14

Mixed greens, arugula, sliced fresh tomatoes, basil, olive oil & balsamic reduction

MISTA GIARDINO 6

Organic baby greens, julienned carrots & tomatoes in balsamic vinaigrette

CESARE SALAD 12

Chopped baby romaine hearts, croutons, parmesan cheese & Pertusini Caesar dressing
Add Salmon \$6

OYSTERS ON THE HALF SHELL 15

½ Dozen Long Island with cucumber cocktail sauce, mignonette & horseradish

FRITTO DI CALAMARI 12

Lemon flour, golden crisp calamari served with pesto aioli & spicy marinara

QUICHE ORTOLANA 12

Organic eggs with mixed grilled vegetables, fontina cheese & mixed greens

EGGS BENEDICT BELLAGIO 14

Toasted multi grain bread topped with organic poached eggs, Italian bacon, zesty hollandaise sauce & potatoes

FILETTO BISMARCK 18

Chopped Prime Beef Tenderloin with green chile, avocado, one egg over easy with beer battered fries & Osteria sauce

FISH OF THE DAY Market Price

EGGPLANT SORRENTINA 13

Breaded sliced eggplant, mozzarella, tomatoes on a bed of marinara & pesto

SPINACH FETTUCCHINE CAROLINA 14

Fettuccine with chicken, spinach, sundried tomatoes & cream sauce

LASAGNA ALLA BOLOGNESE 14

House-made egg pasta with meat ragout, marinara, béchamel & parmigiana

POLLO PARMIGIANA 17

Lightly breaded chicken breast topped with mozzarella, parmesan & spaghetti aioli

RAVIOLI DI VITELLO 15

House-made ravioli stuffed with veal in porcini cream sauce

MARGARITA PIZZA 11 Fresh basil, tomatoes & mozzarella

Pizza toppings: gorgonzola, sun-dried tomatoes, onions, mushrooms, bell peppers, pepperoncini, spinach, capers, green chile, olives, add \$3 each
shrimp, salami, sausage, pepperoni, chicken, anchovy, ham add \$4 each