



## Puttin' on the Spritz!

### Hugo Spritz - 15

#### Prosecco + Elderflower

A touch of Mint, with the fresh hint of floral and pear - certainly more than fair!

### Limoncello Spritz -16

#### House made Limoncello + Prosecco + Soda

Limoncello with some sparkle!

### Mimosa - 14

#### Prosecco + Orange Juice

Bubbles with a splash of orange Juice - Cheers!

### Aperol Spritz \*\* - 16

#### Aperol + Scarpetta Prosecco +Soda

Day or Night - Chef's favorite.

### Italian Spritz - 16

#### Rosé + Cointreau + Cocchi Americano

Consider this the Sangria of Italy

### Mimosa Service

Select your Bottle of Bubbly and Two Juices-served in our carafes - to celebrate the hundred years of this cocktail

#### Prosecco - 48

Prosecco eschews the traditional method of making sparkling wine for a less time consuming approach that produces a more rustic result.

#### Ca del Bosco Franciacorta - 98

The 'Champagne of Italy,' Franciacorta's winemakers use the same time-honored traditions to make crisp, elegant sparkling wines.. Expect more fruity and less yeasty than those from Champagne.

#### Laurent Perrier - 210

This sparkler from the women behind this year's perfect-scoring Wine of the Year is an outstanding way to elevate your brunch experience. The perfect choice if some in your group prefer bubbles sans juice!

**Juice: Orange, Pineapple, Cranberry**

## Wake Me Up Before you Go-Go!

### The IG (Italo + Gaeilge) - 16

#### Coffee + Whiskey + Strega + Whipped Cream

Like sipping an Irish Coffee in an Italian Piazza

### Coraggio - 15.5

#### Licor43 + Tequila + Espresso

You have the courage for a Carajillo? This is your cocktail

### Domenica - 16

#### Coffee Liqueur + Rum + Cream

This is the our decadent "Cold Brew"

### Phony Negroni Espresso \*\* - 10

#### Non-alcoholic Negroni with Espresso

Layered botanicals paired with a touch of carbonation + espresso provide a silky mouthfeel that mimics the bite of alcohol

### Brunch, the Old Fashioned Way - 20

#### Whiskey + Brown Sugar + Espresso + Smoke

Combining the earthy sweetness of house-made brown sugar syrup & the bold intensity of espresso, this is your new Old Fashioned!

### Giorno - 18

#### Our Silky Espresso Martini with Tequila + Bourbon Cream + White Chocolate

### Notte - 18

#### Our Bold Espresso Martini with Whiskey, with a hint of Orange

### Tre Espresso - 33

Try our Flight of Espresso Martinis! Our Notte, Giorno, and Roots espresso martini - tell us which one is your favorite!

## Juice (It Up)!

### White Peach Bellini - 14

#### White Peach Puree + Prosecco

This is your simple passport to Venice - start your trip!

### Kiwi Amalfi Breeze - 16 \*\*

#### Rum + Kiwi Syrup + Lime + Mint

This vibrant twist on the mojito is the perfect balance of bright, fruity, and herbal notes - it's is a breezy sip of Italian-inspired paradise.

### Caprese Mary - 19 \*\*

#### Vodka + Tomato Juice + Salumi

With spice, we add our charcuterie for a truly appetizing cocktail!

### Rossini - 16

#### Strawberry Puree + Scarpetta Prosecco

Named for an Italian composer, this is a spin on the more classic Bellini - enjoy our composition

\*\* Available Spirit and Alcohol Free

Please understand that we add a 20% service charge for parties of 6 or more

Please understand that we add a 3.5% service charge for credit card use. We recognize that we have the flexibility to capture these fees within our menu pricing, yet we have opted to include this merchant service charge fee for transparency and fairness for our guests that opt to pay with cash.