

## Antipasti Verdura

- Grilled Zucchini, mint, orange, pine nuts \$6  
Marinated Beets, pistachio \$6  
Pickled Eggplant \$6  
Grilled Asparagus, salsa verde, Pecorino \$7  
Fried Artichoke, Bagna Cauda sauce \$9  
Verdura Mista \$18

## Antipasti Salumi

- Prosciutto di Parma \$8  
Sopressata \$8  
Coppa \$8  
Speck \$8  
Cacciatorini \$8  
Carne Mista \$18

## Primi

- Seasonal Fruit Selection \$10  
Granola and Yogurt \$9  
honey yogurt, fresh berries  
Whipped Sheep's Milk Ricotta \$12  
Red pepper flakes, grilled crostini  
Fried Calamari \$13  
oregano, caper aioli, tomato sauce  
Beef Carpaccio \$15  
sliced raw beef, Niçoise olives, Parmigiano Reggiano, micro herbs

## \$29 Prix Fixe Brunch

Includes your choice of  
1 insalata or primi, 1 entrée and  
freshly squeezed orange juice,  
mimosa or bloody mary.

Insalata with add-ons are considered entrées.  
There will be a \$5 supplemental charge for  
Antipasti Mista and Steak and Eggs.

## Basket of Assorted Pastries and Breads \$10

Croissant Bagel Cornbread Muffin

## Breakfast Dishes

Breakfast dishes are accompanied by choice of  
bacon or sausage.

### Buttermilk Pancakes \$14

berry compote, whipped cream

### French Toast \$14

Sambucca, pear mostarda, hazelnut cream

### Omelette \$15

Fontina, ham, mushrooms, peppers, onions

### Eggs Benedict \$16

smoked salmon or ham, sautéed spinach, toasted muffin

### Corned Beef Hash \$16

poached egg, red peppers, potatoes, pepper ketchup

### Grilled 6oz Filet Steak and Eggs \$27

fried onions, roasted tomatoes, hollandaise

## Insalata

### Baby Spinach Salad \$10

Gorgonzola, black olives, focaccia croutons, Balsamic vinaigrette

### Escarole Salad \$11

pancetta, roasted red onions, Pecorino, mustard vinaigrette

### Caesar Salad \$12

romaine lettuce, brioche croutons

### Arugula Salad \$12

pesto, bocconcini mozzarella, lemon vinaigrette

add grilled chicken to any salad \$6

add grilled shrimp or grilled salmon to any salad \$8

add grilled strip steak to any salad \$10

Executive Chef Mark Medina-Rios

Thoroughly cooked foods reduce the risk of food borne illness

## Pasta

### Tomato Ravioli \$14/\$19

ricotta, tomato confit, pine nuts, raisins

### Pesto alla Genovese \$14/\$19

penne, string beans, fingerling potatoes

### Spaghetti Carbonara \$15/\$20

pancetta, Parmigiano Reggiano, organic egg

### Garganelli Bolognese \$16/\$21

meat sauce, ricotta cheese

## Panini

### Mozzarella Panini \$12

oven dried tomatoes, basil, balsamic vinegar, green salad

### Chicken Panini \$14

roasted red peppers, caramelized onion, Fontina, green salad

### Prosciutto Panini \$14

Prosciutto, Fontina, green salad

### Strip Steak Panini \$16

Pecorino, caramelized onion, mushrooms, green salad

### Black Angus Burger \$12

Gorgonzola or Fontina, french fries

## Pesce e Carni

### Stuffed Trout \$22

artichokes, almonds, chick peas

### Branzino Caponata \$24

roasted peppers, eggplant, zucchini, basil

### Skirt Steak \$25

red wine shallots, grilled radicchio

**MORELLO**  
BISTRO