



FIRST THINGS FIRST W/ COFFEE CAREFULLY CURATED BY HARDY COFFEE CO.

<b>Doppio double espresso</b>	<b>4</b>
<b>Cappuccino doppio w/ steamed &amp; frothed milk</b>	<b>5</b>
<b>Americano doppio &amp; hot water</b>	<b>4</b>
<b>Affogato a scoop of vanilla gelato "drowned" w/ a doppio</b>	<b>5</b>
<b>Orange or Grapefruit Juice</b>	<b>3</b>
<b>Bloody Mary</b>	<b>10</b>
<b>Mimosa orange juice &amp; Dante prosecco</b>	<b>10</b>
<b>Bellini crushed peaches &amp; Dante prosecco</b>	<b>10</b>
<b>A16 limoncello, lemonade &amp; Dante prosecco</b>	<b>10</b>
<b>Doctor Ron cocchi rosa &amp; ginger beer</b>	<b>12</b>
<b>Boozy Shakerato iced espresso, spice rum, sweet vermouth &amp; amaretto</b>	<b>12</b>
<b>Wake me up before you go go cocchi americano, creme de cassis &amp; Dante prosecco</b>	<b>10</b>



EGGS, ETC

<b>Donut Holes</b> ↻ budino, caramel, sea salt & sugar	<b>5/9</b>
<b>House Ricotta &amp; Honey Comb</b> ↻ pistachio & David's focaccia	<b>16</b>
<b>Dante Grand Slam</b> two eggs, bacon & sausage, toast & crispy potato	<b>16</b>
<b>Bacon, Egg &amp; Tigelle Sandwich</b> scrambled eggs & bacon between tigelle w/ crispy potatoes	<b>12</b>
<b>French Toast</b> ↻ maple syrup & butter	<b>12</b>
<b>Eggs Benedict &amp; Prosciutto</b> tigelle, two poached eggs & hollandaise w/ choice of crispy potato or farm greens	<b>15</b>
<b>Black Truffle &amp; Ricotta Omelette</b> ↻ soft herbs w/ choice of crispy potato or farm greens	<b>15</b>
<b>Croque</b> sliced brioche w/ mortadella, sunny egg, fontina fonduta & dijon w/ choice of crispy potato or farm greens	<b>15</b>
<b>Braised Duck Hash</b> sunny egg, crispy yukon potatoes, arugula & pickled onion	<b>16</b>
<b>Carbonara</b> guanciale, onion, grana padano, sunny egg & house rigatoni	<b>16</b>
<b>Wood-Roasted Beef Sirloin &amp; Eggs</b> two sunny eggs, crispy potatoes & hollandaise	<b>36</b>



PIZZA NAPOLETANA

<b>Buongiorno! (Good Morning!)</b> egg, potato, garlic, mozzarella & prosciutto (white pizza)	<b>15</b>
<b>Uova e Salsiccia</b> egg, papa's sausage, garlic, hollandaise & fontina (white pizza)	<b>15</b>
<b>Amore Di Carne</b> papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella	<b>15</b>
<b>Roberta</b> tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion	<b>15</b>
<b>Monterosso</b> ↻ fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)	<b>15</b>
<b>Diavolo</b> soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	<b>15</b>
<b>Funghi Rosso</b> ↻ wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	<b>15</b>
<b>Giuseppe</b> papa's sausage, roasted red peppers, cipollini & mozzarella	<b>15</b>
<b>Polpette</b> sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil	<b>15</b>
<b>Bianco</b> papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella (white pizza)	<b>15</b>
<b>Cortona</b> sunny egg, soppressata, wood-roasted mushrooms, garlic, chili & mozzarella	<b>15</b>



SIDES

<b>Bacon</b>	<b>4</b>	<b>Crispy Potatoes</b>	<b>3</b>
<b>Sausage</b>	<b>4</b>	<b>Small Greens w/ Lemon &amp; Thyme</b>	<b>3.5</b>
<b>Tigelle &amp; Olive Oil</b>	<b>four for 4</b>	<b>One Egg Any Style</b>	<b>2.5</b>



↻ This dish is vegetarian & can possibly be prepared vegan. Please alert us to any food allergies or dietary restrictions & we will happily accommodate you.

Chef & Owner Nick Strawhecker  
Executive Chef Drew Statz  
Chef Dave Smyrk  
Chef David Wees