

## **BRUNCH ENTREES**

#### **SALMON CAKES EGGS BENEDICT 17**

Butter toasted English muffin, salmon cake, poached egg, hollandaise, chive, served with roasted fingerling potatoes

#### **PROSCIUTTO EGGS BENEDICT 15**

Butter toasted English muffin, thinly sliced prosciutto, poached egg, hollandaise, chive, served with roasted fingerling potatoes

### **EGGS IN PURGATORY 14**

3 eggs poached in a Calabrian sherry tomato sauce; served with grilled bread

#### **FRITTATA 13**

Egg, mushroom, bacon, shallot, sour cream, chive, served with dressed arugula salad

#### **BREAKFAST PIZZA 16**

Brie mornay, roasted cremini mushrooms, caramelized onion, spinach, egg, bacon

#### **ITALIAN GRINDER 16**

Sopressata, prosciutto, deli pepperoni, red onion, tomato, peppadew peppers, shredded lettuce, swiss, vinaigrette, ciabatta, served with french fries

#### **ITALIAN AVOCADO TOAST 15**

Toasted rye bread, sun-dried tomato pesto, avocado, burrata, egg, balsamic glaze, served with dressed arugula salad

#### **THE BARONE 15**

Breakfast sausage link, eggs, peppers, onions, potatoes, marinara sauce

#### **RICOTTA PANCAKES 15**

Lemon honey and fresh fruit (3)

#### **STEAK & EGGS 28**

8 oz. Piedmontese sirloin, 2 fried eggs, garlic butter, roasted fingerling potatoes

Piedmontese cattle originate from the Piedmont region of North-West Italy. Famous for their deep flavor and tender texture

#### **CAPRESE SALAD 14**

Vine-ripened tomatoes, fresh mozzarella, chiffonade basil, seasoned EVOO, balsamic, and arugula salad

#### **COBB SALAD 15**

House blend, tomato, cucumber, avocado, onion, bacon, semi soft-boiled egg, Dijon vinaigrette

#### add protein to any salad

- · 8 oz. Piedmontese Sirloin +16
- · Salmon +10
- · Grilled Chicken +7

# FROM THE COAST

#### **OYSTERS 16**

6 seasonal oysters, cocktail sauce, mignonette

#### SHRIMP COCKTAIL 5/21 · 10/39

Jumbo shrimp, seasoned tomatoes, parsley, lemon juice, cocktail sauce

### **BUNGALOW SHRIMP 21**

Butterflied, baked, and seasoned jumbo shrimp served with risotto

#### **LOBSTER ROLL 28**

Connecticut style, served with dressed arugula salad

# KIDS

#### **Kids Cheese Pizza 10** additional toppings +1

2 Ricotta Pancakes 9

#### Chicken Chunks 8

served with French fries

# A LA CARTE

**Breakfast Sausage Links 3** 

Roasted Fingerling Potatoes 4

Parmesan French Fries 4

**English Muffin with Jam 4** 

Ricotta Pancake (1) 5





#### **HOT MAMA BREAD 13**

Garlic butter, mozzarella provolone blend add chopped peppadew and jalapeños +3

#### **BUILD YOUR OWN PIZZA 11**

Traditional pizza crust (10x10), pizza sauce, and cheese additional items at cost

#### **BUILD YOUR OWN STROMBOLI 15**

Includes any two items additional items at cost

#### **MARGARITA PIZZA 18**

Fresh mozzarella, heirloom tomato. chiffonade basil

#### SPICY PAPAS ULTIMATE PIZZA 18

Spicy sun-dried tomato puree, bacon, tomato, onion, oregano, cracked pepper, seasoned olive oil

#### **ROASTED MUSHROOM PIZZA 18**

Brie mornay, roasted cremini mushrooms, caramelized onions, baby arugula

#### **STANDARD TOPPINGS 3**

Deli Pepperoni, Roasted Tomato, Gourmet Mushrooms, Caramelized, Onions, Banana Peppers, Roasted Red Peppers, Hot Pepper Mix, Feta, Jalapenos, Greek Olives, Spinach, Red Onion, Fresh Basil, Diced Tomato

### **PREMIUM TOPPINGS 4**

Grilled Chicken, Bacon, Italian Sausage, Proscuitto, Sopressata, Artichokes, Peppadew Peppers

## DRINKS

#### MIMOSA 11

1925 Prosecco and blood orange juice

#### SICILIAN SPRITZ 11

Aperol · blood orange · soda water · Prosecco · key lime-mandarin-yuzu

#### **ROSEMARY PEAR SPRITZ 11**

Prosecco · Montenegro · pear-rosemary syrup · soda water · lemon juice · pear

#### **ITALICUS SPRITZ 11**

Italicus liqueur · soda water · Prosecco · fresh herbs

## **ESPRESSO MARTINI 13**

Espresso · Tito's Vodka · King & Dane Coffee Liqueur RumChata Limón

#### **SANGRIA 13**

Seasonal red or white

#### **PHIL'S CLAM DIGGER 13**

Absolut Citron · Clamato juice · Phil's secret blend

#### THIRD STREET BLOODY MARY 13

Effen Blood Orange vodka · house bloody mary mix · splash of Peroni add chef's skewer +10

#### MIMOSA FLIGHT

Served with 3 juices, fresh fruit and choice of bubbly

- bottle of Sant'Elisa Prosecco 29
- bottle of 1925 Prosecco 39

#### **MOCKTAILS 7**

Ask your server about our house mocktails!

# CAFE

## **COFFEE**

regular or decaf

#### **ESPRESSO**

Maddie & Bella regular or decaf

## **CAPPUCCINO**

whole or oat flavor +1

4/5

2.5

3.5

Don't forget to save room for one of our

house-made desserts! –

20% gratuity on parties of 6 or more \*Notice: Consuming raw or undercooked meats, poultry, seafood or

eggs may increase your risk of food borne illness.

