

# bruschetta

broo·skeh·teh·ria

## BREAKFAST BRUSCHETTE

MASCARPONE AND CINNAMON 4.50

RICOTTA CHEESE AND HONEY 4.50

SMOKED SALMON TARTAR, CAPERS, RED ONION,  
AVOCADO, EXTRA VIRGIN OLIVE OIL, LEMON 4.50

FRESH TOMATO AND GRANA PADANA CHEESE MARINATED  
IN EXTRA VIRGIN OLIVE OIL, BASIL AND OREGANO 4.50

AVOCADO, RED ONION, TOMATO, BASIL, EXTRA VIRGIN  
OLIVE OIL, SPLASH OF BALSAMIC VINEGAR 4.50

## EGG PANINI

CHORIZO, SCRAMBLED EGG, PROVOLONE CHEESE AND A LIGHT TOMATO SAUCE 6.00

PANCETTA, SCRAMBLED EGG, MOZZARELLA AND MARINATED TOMATO 6.50

PORTOBELLO MUSHROOM, SCRAMBLED EGG,  
FONTINA CHEESE AND TRUFFLE OIL 6.50

GRILLED ZUCCHINI, SCRAMBLED EGG, ROASTED  
RED PEPPER SAUCE AND PROVOLONE CHEESE 6.00

BRIE CHEESE, SCRAMBLED EGG AND MARINATED TOMATO 6.00

SMOKED SALMON, MASCARPONE CHEESE,  
MARINATED TOMATO AND RED ONION 9.50

## BEVANDE CALDE

ESPRESSO  
SINGLE 1.75 | DOUBLE 2.50

CAPPUCCINO OR LATTE 3.00

AMERICANO 3.00

RED EYE 2.50

DRIP COFFEE 1.00

HOT CHOCOLATE 3.00

ASSORTED TEAS; BREAKFAST BLEND,  
EARL GREY, CHAI, CHAMOMILE,  
PEPPERMINT, GREEN 1.75

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## WEEKEND BRUNCH

# 12.50

INCLUDES COFFEE OR TEA,  
AND COMPLIMENTARY GLASS OF WINE  
OR ORANGE JUICE

## APPETIZER

SOUP OF THE DAY

SMALL GREEN SALAD

MASCARPONE AND CINNAMON BRUSCHETTA

RICOTTA CHEESE AND HONEY BRUSCHETTA

## ENTREE

PANCETTA PANINI WITH SCRAMBLED EGGS, MOZZARELLA AND MARINATED TOMATO

CHORIZO PANINI WITH SCRAMBLED EGGS, A  
LIGHT TOMATO SAUCE AND PROVOLONE CHEESE

PORTOBELLO MUSHROOM PANINI WITH, SCRAMBLED  
EGGS, FONTINA CHEESE AND TRUFFLE OIL

GRILLED ZUCCHINI PANINI WITH SCRAMBLED EGGS,  
ROASTED RED PEPPER SAUCE AND PROVOLONE CHEESE

BASIL PESTO PANINI WITH GRILLED CHICKEN, PARMIGIANO AND PIGNOLI NUTS

BARBECUE PULLED PORK PANINI WITH A DILL PICKLE AND FONTINA CHEESE

ZUCCHINI RIBBON SALAD WITH ARUGULA, EXTRA VIRGIN  
OLIVE OIL, LEMON AND GRANA PADANA SHAVINGS

CAESAR SALAD WITH GRILLED CHICKEN, CROUTONS  
AND PARMIGIANO, ASIAGO AND PECORINO CHEESE