



BRUNCH

STARTER

- Crespelle** 6
Italian Crepes: Filled with Nutella, served with Fresh Berries and Whipped Crème
- Yogurt with Mixed Berries & Nuts** 6
Plain yogurt with Mixed Berries & Nuts

SALADS & APPETIZERS

- Greek Salad** 14/19
Diced Cucumbers, Peppers, Kalamata Olives, Onions, Feta Cheese & Cherry Tomatoes
(Add Grilled Chicken)
- Caesar Salad** 12/17
Homemade Croutons, Romaine Hearts, Caesar dressing & Shaved Parmesan Cheese
(Add Grilled Chicken)
- Grilled Spanish Octopus** 20
Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes
- Burrata Caprese** 18/26
Creamy Mozzarella, Fresh Basil, Sliced Tomatoes & Baby Arugula *(Add Prosciutto di Parma)*

BRUNCH PASTAS

- Linguini alle Vongole** 20
Baby Clams, Garlic, Fresh Parsley & EVOO
- Pappardelle "al Limone"** 19
Hand cut Pasta with Meyer Lemon, Almond, Fresh Basil & Parmesan
- Homemade Potatoes Gnocchi** 15/16/17
Choice of Basil Pesto, Tomatoes Sauce or Bolognese Sauce
****Basil Pesto Contains Pine nuts & Walnuts**
- Single Egg Raviolo** 17
Large Raviolo Filled with Ricotta & Egg yolk with Grilled Speck in Butter & Sage Sauce
~All pastas are made fresh daily in limited quantities

WAFFLE OR FRENCH TOAST

- Soft Vanilla Waffles or French Toast** 14
Served with Strawberry, Banana, Maple Syrup & Whipped Cream
- Soft Vanilla Waffles or French Toast** 14
Served with Bacon & Maple Syrup

Vegetables Sides

- Assorted Grilled Vegetables** 10
- Broccoli Rabe & Red Chilies** 10

OYSTER BAR

- 1/2 dz Blue Point Oyster 18
- 1/2 dz Little Neck Clam 14

EGGS & OMELETS

- Medi Omelet** 12/14
Mushrooms, Spinach, Cherry Tomatoes, Onions & Feta Cheese *(Egg Whites)*
- Shakshouka** 14/18
Two baked Eggs in spicy Tomato sauce
(Add ground Beef)
- Poached Eggs Benedict** 17/20
Served with **Mortadella** or **Smoked Salmon** and Baby Arugula
- Two baked Eggs** 18
Served with Sweet & Hot Italian Sausage, Spinach, Mushroom Cream Sauce on Toasted Bread with Gruyere Cheese
- Steak & Eggs** 25
Grilled Hanger Steak, Scrambled Eggs with Arugula & Shaved Parmesan Cheese
- Scrambled Eggs, Avocado & Smoked Salmon** 22
Scrambled Eggs, half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Chives & Fresh Dill
(No Substitution on all the above items)

SANDWICH & PANINI

- Tuna Burger** 17
Guacamole, Arugula, Radish, Aioli & Mixed Greens
- Medi Angus Beef Burger** 15/18
Red Onions, Tomatoes, Lettuce & Papas Fritas
(Add Fontina Cheese)
- Lamb Burger** 17/20
Served with Roasted Peppers, Arugula & Papas Fritas *(Add Goat Cheese)*
- Chicken Paillard Panino** 15
Grilled Chicken Breast with Tomatoes, Avocado and Manchego Cheese
- Grilled Merguez Sausage** 17
Moroccan Spicy Lamb Sausage with Gruyere Cheese, Roasted Red Pepper, Mustard & Fries
(No Substitution on the above item)

CHEESES & SIDES

- Feta, Goat, Fontina, Gruyere 7 (each)
- Papas Fritas 8
- Sweet or Hot Sausage or Bacon 7
- Smoked Salmon 10
- Grilled Chicken Breast 10





BRUNCH

BRUNCH COCKTAILS \$10

1L Pitchers \$29

Mimosa – Bellini

Bloody Mary - Screwdriver

\$29 Bottle of Sparkling /\$10 Gl.

1L Pitcher Sangria \$28 / \$9 Gl.

12PM - 4PM

\$29 Bottles for Brunch (Saturday-Sunday)

Cava Brut **Sparkling** NV *Catalonia* Spain

Luca Toni **Rose** 17 *Vino de la Tierra de Castilla* Spain

WHITE

Abadia Real Verdejo Viura 17 *Castilla Y Leon* Spain

RED

Abadia Real Tempranillo 17 *Castilla Y Leon* Spain

SPECIAL EVENTS MENUS

BOTTOMLESS BRUNCH DRINKS & ENTRÉE \$38

ALL TABLE MUST PARTICIPATE ~NOT AVAILABLE INDIVIDUALLY

Choice of Entrée

Shakshouka (Add ground Beef \$4)

Medi Angus Beef Burger (Add Cheese \$3)

Chicken Paillard Panino

Tuna Burger

Pappardelle “al Limone”

*Single Egg Ravioli

*~Made fresh daily, in limited quantities

Soft Vanilla Waffles or French toast

ALL BRUNCH EVENTS ARE 1 1/2 HOURS

BEERS

Stella Artois Belgium 7

Efes <i>Pilsner</i>	Turkey	8	Lefte Blonde Ale	Belgium	10
Estrella Galicia <i>P. Lager</i>	Spain	8	Hoegaarden <i>Wheat</i>	Belgium	10
Franziskaner <i>Wheat</i>	Germany	9	Duvel “Green” <i>Triple Hop</i>	Belgium	14
Peroni <i>Nastro Azzurro</i>	Italy	8	Chimay Blue <i>Dark Strong Ale</i>	Belgium	14
Brooklyn Lager	USA	9	Sierra Nevada <i>Pale Ale</i>	USA	9
Coney Island Mermaid <i>Pilsner</i>	USA	7	KCBC Superhero <i>Sidekick IPA</i>	USA	12

Desserts

Panna Cotta with Blueberries & Vincotto	9
Chocolate Cake with Toasted Pine Nuts	10
Apple Cake with Vanilla Ice Cream	10
Baklava: Layers of filo dough filled with chopped nuts in syrup	10
Cantuccini: Homemade Almond Cookies	5

Coffee/Tea

Espresso/ Regular Coffee	3
Double Espresso	5
Latte/ Cappuccino	5
Assorted Teas/Ice Tea	3
Assorted Sodas	4
Fresh OJ, Peach Juice	4
Flat/Sparkling Water	8

MEDI
WINEBAR