

BRUNCH

ANTIPASTI

**BRUSCHETTE
AL POMODORO**
Heirloom Tomato, Mozzarella,
Basil, Balsamic
19

**DOLCE DEL
GIORNO**
Daily Selection
14

**RICOTTA CON
LATTE DI PECORA**
Sheep Milk Ricotta, Toasted Spiced Loaf,
Truffle Honey, Olive Oil
16

**COCKTAIL DI
GAMBERETTI DI MARE**
Wild Shrimp, Bomba Cocktail Sauce,
Horseradish, Lemon
26

SALMONE AFFUMICATO
Smoked Salmon, Crema Fresca, Capers,
Dill, Pickled Onion
20

BRUNCH

**UOVA AL FORNO
ALL'AMATRICIANA**
2 Baked Eggs, Pancetta, Pangrattato,
Bomba, Tomato, Focaccia
23

**CACIO E PEPE UOVA
STRAPAZZATE**
Scrambled Eggs, Black Pepper,
Truffle Potato, Truffle Pecorino
26

UOVA IN CAMICIA
2 Poached Eggs, Preserved Tomato Focaccia,
Bomba Hollandaise, Arugula, Aged Balsamic
24

**BISTECCA CON
UOVA E INSALATA**
4oz Grilled Tenderloin, Fried Eggs,
Treviso, Charred Onion, Focaccia, Balsamic
36

**FRITELLA DI RICOTTA
CON LATTE DI PECORA**
Pancakes, Preserved Fruit, Toasted Almonds,
Crema Fresca, Maple Syrup
24

COLAZIONE SOFIA
2 Eggs Any Style, Black Pepper Pancetta,
Oven Roasted Tomatoes, Crispy Potatoes,
Focaccia
26

**FRITTATA
AL FORMAGGIO**
3 Egg Omelette, Tallegio,
Fresh Herbs, Arugula Salad
24

**ARAGOSTA ALLA
BENEDICT**
Butter Poached Lobster, Rosemary Focaccia,
Bearnaise, Arugula, Aged Balsamic
34

TOAST CON AVOCADO
Sour Dough, Avocado, Poached Eggs,
Lucano Pepper, Crisp Garlic
26

SECONDI

GARGANELLI
Wild Boar Ragù, San Marzano,
Parmigiano Reggiano
29

**BURRATA
PIZZETTE**
Pomodoro, Basil, Italian Burrata
26

VITELLO MILANESE
Breaded Veal, Lemon, Caper,
Arugula, Fried Egg
42

**WILD MUSHROOM
PIZZETTE**
Egg, Crema Fresca, Truffle Pecorino,
Umbrian Black Truffle
28

INSALATA NIZZARDA
Seared Tuna, Fennel, Avocado,
Arugula, Lemon Vinaigrette
30

**SPAGHETTI
AL POMODORO**
Tomato, Basil, Parmigiano Reggiano
25

CONTORNI

CESTINO DEL PANE
House Made Bread Basket, Whipped Butter,
Fruit Preserve
8

**PANCETTA AL
PEPE NERO**
Black Pepper Bacon
10

POMODORO ARROSTITI
Wood Oven Roasted Tomatoes,
Balsamic, Olive Oil
10

INSALATA DI RUCOLA
Arugula, Cherry Tomatoes, Parmigiano,
Balsamic
10

SALSICCIA AL ROSMARINO
Apple Sage Pork Sausage, Rosemary, Pecorino
10

PATATE CROCCANTI
Crisp Potatoes, Bomba Aioli
10

DRINKS

BELLINIS & MIMOSAS

APRICOT AND PEACH BELLINI

Apricot Purée, Crème de Peach Liqueur, Cointreau, Clingstone Peach Bitters, Prosecco (2.5oz)

16

POMEGRANATE AND TEA BELLINI

Pomegranate Liqueur, Cointreau, Fresh Pomegranate Juice, Black Tea and Rose Elixir, Prosecco (2.5oz)

16

BOTTOMLESS

Any of The Above

44

PASSION AND GINGER MIMOSA

Passion Fruit Purée, Aperol, Cointreau, Lime Juice, Ginger and Honey Syrup, Prosecco (2.5oz)

16

BLOOD ORANGE MIMOSA

Blood Orange Purée, White Grapefruit Juice, Limoncello, Cointreau, Grapefruit and Hops Bitters, Prosecco Rosé (2.5oz)

16

BRUNCH COCKTAIL

Botanist Gin, Cointreau, Blood Orange, Green Tea & Jasmine Elixir, Grapefruit Soda (1.5oz)

16



CAESARS

STEAK SPICE CAESAR

Ketel One Vodka, Scotch Bonnet Six Sauce, Clamato Juice, Lime Juice, Steak Spice, Pickled Horseradish

15

SOFIA'S BLOODY MARY

Ketel One Botanical Cucumber and Mint Vodka, Tomato Juice, Lime Juice, Pink Salt, Worcestershire Sauce

15

BUBBLES

PROSECCO

5oz Glass / Bottle

La Marca Prosecco, Glera, Veneto, Italy NV

9 / 45

CHAMPAGNE

5oz Glass / Bottle

Moët & Chandon Brut Imperial, Champagne, France NV

45 / 190

MOCKTAILS

ZERO PROOF

Seedlip Spice 94, Blood Orange Juice, Lime Juice, Sorel Syrup, Ginger Beer

13

BRIGHT EYES

Seedlip, White Grapefruit, Tonic Water, Cucumber Syrup

13

SMOOTHIES

FRUTTI DI BOSCO

Raspberry, Blueberry, Blackberry, Strawberry and Greek Yoghurt

11

FRAGOLE E BANANA

Strawberry, Banana and Greek Yoghurt

11

FRUTTA TROPICALE

Dragonfruit, Mango, Pineapple and Greek Yoghurt

11

Available Spiked with Vodka or Rum

9

FRESH JUICES

FRESH JUICE

Orange
Grapefruit
Pomegranate

10

Limited Availability

CAFFÈ E CAPPUCCINO

ESPRESSO 5

DOUBLE ESPRESSO 6

ESPRESSO CORRETTO 8

(splash of Grappa/Fernet Branca)

MACCHIATO 5

AMERICANO 5

CAPPUCCINO 6

LATTE 6