

MORANDI BRUNCH

serving breakfast monday through friday 8:00 to 11:30

CESTINO DI PANE

basket of sweet breads

- 19 -

girelle con semi di papavero - bomboloni
frittelle di ricotta - cornetti - maserazi

- 7 -

UOVA

Uova a piacere* two eggs as you like
with country bread & a grilled tomato 16

Focaccia "occhio di bue"*
with a sunny-side egg, pancetta & pecorino 17

Uova in camicia* poached eggs over
mushrooms, artichokes, peas & spinach 17

Panino con le uova* egg sandwich with
prosciutto, stracchino, peppers & arugula 18

Frittata*
italian omelette with seasonal vegetables 16

Tagliata di manzo con uova a piacere*
grilled skirt steak with two eggs any style 31

ANTIPASTI

Antipasto misto
selection of seasonal appetizers 15

Minestrone alla genovese
classic vegetable soup with pesto 12

Burrata e pachini burrata cheese
with roasted cherry tomatoes "on the vine" 19

Fritto misto di pesce*
fried calamari, shrimp & fish 18

Focaccia con pesce affumicato*
smoked fish, tomato, red onion & egg mimosa 19

PRIMI

Cavatappi alla norma corkscrew pasta
with tomato, roasted eggplant & mozzarella. 18

Garganelli alla bolognese
egg pasta with classic meat sauce 20

Spaghetti carbonara*
with egg, pancetta & black pepper 18

Linguine alle vongole*
with clams, white wine & green garlic 20

Bruschetta
with ricotta, nuts & honey 12

Macedonia
fresh fruit salad 13

Yogurt alla greca
greek yogurt with nuts, jam & berries 12

Pompelmo
ruby red grapefruit brûléed with muscovado sugar 9

Pinza di pane
french toast made with italian brioche. 15

Waffle
with crème fraîche & seasonal fruit compote 15

Crespelle con nutella
warm crêpes with nutella. 14

Fazzoletti di ricotta
warm crêpes with lemon ricotta & strawberries 16

Fagottini con prosciutto
baked crêpes with ham & fontina 18

CROSTINI DI AVOCADO

Con l'aragosta* grilled country bread
with lobster, tomato & green chili 19

Con semi di zucca whole grain toast
with hard boiled egg & pumpkin seeds 16

INSALATE

Insalata verde
bibb lettuce with red wine vinaigrette 12

Insalata di cavolini di Bruxelles e mele
shaved Brussels sprouts with apple & roasted garlic
white balsamic vinaigrette 14

Insalata primavera mixed lettuces & endive with
dried cranberries, candied walnuts & parmesan 15

SECONDI

Polpettine alla siciliana
meatballs with pine nuts & raisins 22

Orata alla griglia*
grilled sea bream with lemon-oregano oil 31

Insalata di farro e pollo* grilled chicken with
oak lettuce, chickpeas & red wine vinaigrette. 23

Salmone con cavolo nero, patate e cipolline*
roasted with black Tuscan kale, fingerlings & cipollini . . 30

CONTORNI

- SPINACI - BROCCOLI RAPA - BACON - SALSICCIA - 9 -

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.