



# BRUNCH

## BRUNCH COCKTAILS

**HARRY'S BELLINI**  
*peach nectar, prosecco*

**AMALFI MIMOSA**  
*orange juice, prosecco, lemon*

**QUEEN MARY**  
*tomato, horseradish, vodka*

**SPARKLING NEGRONI**  
*Campari, sweet vermouth, prosecco*

**ITALIAN SCREWDRIVER**  
*orange-apple-carrot juice, vodka*

**APEROL BETTY**  
*Aperol, grapefruit, orange, prosecco*

6 EACH / 18 CARAFE

9 EACH

## BRUNCH SPECIALTIES

**AP CAESAR SALAD**  
*little gem lettuces, parmesan, breadcrumbs, anchovy dressing*  
12

**WARM POLENTA MUFFIN**  
*maple butter, fruit preserves, sea salt*  
8

**SMOKED SALMON RILLETTES**  
*cream cheese, chives, everything spice, red onion, crispy capers, pugliese toast*  
14

**MARINATED BEET & ORANGE SALAD**  
*fried cheese, candy onion, radicchio, spinach, orange-prosecco vinaigrette*  
14

**EGG SALAD CROSTINO**  
*housemade sourdough, whipped ricotta, prosciutto, capers, green salad*  
12

**WILD MUSHROOM 'PANINI'**  
*robiola cheese, mozzarella, sourdough bread, arugula salad*  
15

**BAKED EGGS ALL' AMATRICIANA**  
*two farm eggs, roasted tomato sauce, bacon, pecorino, chile, toast soldiers*  
14

**EGGPLANT PARM**  
*Jersey-style*  
16

**CHICKEN PARM SANDWICH**  
*breaded chicken nugget, mozz, tomato sauce, sesame bun, caesar salad*  
16

## PIZZA

**BUONA**  
*tomato, pepperoni, mozzarella, chili honey, basil, grana*  
18

**ENZO THE BAKER**  
*tomato, mozz, smoked bacon, calabrian chile, red onion, pecorino*  
18

**COSSIMO**  
*roasted mushrooms, taleggio, scallions, preserved truffle sauce, grana*  
19

**BAYSIDE**  
*tomato, buffalo mozzarella, Sicilian oregano, basil*  
17

**REDBURY**  
*parmesan fonduta, robiola, wild mushrooms, balsamic vinegar, shallots, toasted hazelnuts*  
19

**DUKE #7**  
*tomato, 'nduja, mozzarella, scamorza, sweet red peppers, giardiniera, oregano*  
18

## DOLCI

**CARAMEL APPLE SOFT SERVE**  
*cider-roasted apples, whipped cream, cinnamon pizzelle*  
7

**RAINBOW COOKIE CAKE**  
*almond cake, apricot preserves, chocolate sauce, whipped cream*  
8

**CHOCOLATE PANNA COTTA**  
*luxardo cherry ricotta, hazelnut praline, sprinkles*  
9

**DIY-PIE**

CLASSIC  
TOMATO PIE

\$12

\$2: caramelized onion, black olives, arugula, parmesan, chili honey

\$3: mozz, fontina, wild mushrooms, Hungarian peppers, provolone

\$4: pepperoni, 'nduja, Italian sausage, prosciutto, taleggio, gorgonzola

**DISCLAIMER:** Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.