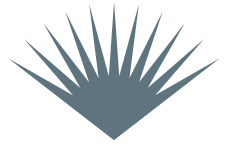


iT'S ITALIA brunch



{ breakfast and lunch –
saturdays and sundays 10 to 3 }

weekend cucina

weekend relaxation

sparkling wine and
prosecco cocktails

PINKY

{ rotari brut rose, pink lemonade,
chambord, served tall } 8.

THE GONDOLA RIDE

{ prosecco, orange juice, a splash of absolut
vodka, pama pomegranate liqueur } 8.5

THE GINGER LEI

{ domaine de canton ginger,
lemon juice, prosecco } 9.

THE PEAR-FECT SAINT

{ st. germaine (elderberry flower liqueur),
pear puree, lemon juice, prosecco } 9.

IT'S ITALIA BELLINI

(PUREED FRUITS AND PROSECCO)

camilla { pomegranate } 7.5

gabriella { raspberry } 7.5

isabella { peach } 7.5

fiorella { orange } 7.5

sophia { mango } 7.5

** please refer to our wine menu for a complete
list of all our sparkling wines, champagnes,
and prosecco selections.*

a walk on the beach – marys and fizzes

BRUNO'S HIGH TIDE (VERY HOT!)

{ absolute pepper vodka, tomato juice,
lemon juice, roasted chipotle peppers,
olive juice and worcestershire } 9.

THE WIND CRIED MARY

{ hendrix gin, muddled dill and cucumber,
tomato juice, tabasco, lime zest } 9.

MARIA'S AGAVE

{ el jimador tequilla, green tomatoes,
tomatillos, cilantro, green onions,
jalapenos, parsley } 8.

FLOWER NURSERY GIN FIZZ

{ muddled citrus, right gin, st. germaine
(elderflower liqueur), cream } 8.5

MORNING GLORY FIZZ

{ dewar's scotch whiskey, lemon juice,
maple syrup, absinthe, egg whites } 10.

GRANDMOTHER'S MORNING KISS

{ junipero gin, lavender infused monin
syrup, chamomile tea, lemon juice,
cream, egg whites, dash of sugar } 8.5

warm your soul java

CAFFE ITALIA

{ coffee, tuaca, whipped cream } 8.

THE COUGAR

{ coffee, brandy, grand marnier } 8.

DANNY BOY (IRISH COFFEE)

{ coffee, jameson } 8.

bake shop

SWEET FOCACCIA, baked to order, with sugar
roasted grapes, sweetened mascarpone, cinnamon sprinkle 5.

AUNTIE'S HOUSE GRANOLA, fruit, vanilla yogurt parfait 7.

HAWAIIAN SWEET BREAD FRENCH TOAST,
caramelized walnuts, bananas, maple syrup 10.

POLENTA PANCAKES with thick cut bacon and maple syrup 10.

BUTTERMILK AND HONEY PANCAKES with maple syrup 9.
- with blueberries, or strawberries, or peaches, and whipped cream 3.

DUTCH BABY, our style of German pancake...

the happy marriage of the crepe and the soufflé:

- savory: with calabrese sausage, sweet roasted peppers, chives and parmesan 13.

- sweet: with glazed fruit, powdered sugar, and sweetened mascarpone 11.

BASKET OF HOUSE MADE PASTRIES 7.

the coastal farm egg

SMOKED SALMON PIZZA, scrambled eggs, herbed mascarpone, capers 16.

SAVORY BREAKFAST PIZZA, crispy pancetta, thin sliced new
potatoes, caramelized onions, fontina, one cracked egg, arugula 15.

FRIED EGGS, saba (bittersweet balsamic),
roasted potatoes, roasted greens, prosciutto 14.

PORTUGUESE SAUSAGE, white pearl rice, fried
eggs, pan seared plantains, mango chutney 14.

ZUCCHINI BASIL FRITTATA, goat cheese, smoked gouda
cheese, sweet onion, roasted tomato puree, baby greens 13.

POACHED EGGS ON SEARED POLENTA CAKE PATTIES:

- prosciutto, spinach, pecorino, hollandaise 14.

- buratta, pan seared cherry tomatoes, pesto 13.

SHARP CHEDDAR AND ALE OMELET with
mushrooms, shallots, roasted potatoes 13.

HEIRLOOM TOMATO AND RICOTTA OMELET with fresh Italian basil 12.

COASTAL HUEVOS RANCHEROS, roasted red peppers, onions, jalapenos,
tomatoes, gigante white beans, avocado, house made tortillas 14.

fieldtrip

HEIRLOOM TOMATO BURATTA SALAD, with avocado, basil, mixed
heirlooms, champagne vinaigrette, pistachio and crostini sprinkle 11.

MIXED SUMMER FRUITS, balsamic, fomaggio
bianco, mint leaves, toasted hazelnuts 7.5

ITALIAN STYLE STREET "TACO", polenta tortilla, grilled
tri tip steak, calabrian, poblano and anaheim peppers,
sweet onions, avocado, and cumin sour cream 13.

LEMON MARINATED AND GRILLED CHICKEN BREAST, fresh
mango, red onions, avocado, baby mixed greens, citrus vinaigrette 13.

GRILLED PEARS, gorgonzola dolci, caramelized
walnuts, sherry vinaigrette, baby greens 9.5

GRILLED SALMON NICOISE, glazed salmon, sliced new
potatoes, green beans, hard boiled egg, romaine and butter 16.

lettuces, green olives, stone ground mustard dressing 16.

BREAKFAST STEAK ITALIA, grilled skirt steak,
caramelized onions, fried egg, red pepper potatoes 16.

BAKED DUNGENESS CRAB CAKE, orange bell
pepper sauce, Italian basil, micro green salad 13.

iT'S ITALIA brunch



{ breakfast and lunch –
saturdays and sundays 10 to 3 }

weekend cucina

beer and wine

** please refer to our wine menu for a complete list of all our beer and wine selections.*

bevande

ITALIAN SODAS

{ raspberry, vanilla, almond, cherry, anise,
caramel, pomegranate, kiwi, orange,
mango, hazelnut, black currant,
peppermint, strawberry, watermelon,
banana, passion fruit, and lavender } 3.
{ add cream } .5

SODA POP

{ coca cola, sprite, orange } 3.

LAVENDER LEMONADE 4.

THOMAS KEMPER ROOT BEER 4.

APPLE JUICE AND ORANGE JUICE 3.

MILK 3.

SAN PELEGRINO BUBBLY (LARGE) 4.

SAN PELEGRINO FLAVORED:

{ aranciata } 3.

{ limonata } 3.

PANNA WATER STILL (LARGE) 4.

coffee drinks & teas

HOUSE COFFEE 3.

FRENCH PRESS COFFEE 5.

ESPRESSO 3.

CAPPUCCINO 3.

LATTE 4.

MOCHA 4.

HOT CHOCOLATE 4.

ICED TEA 3.

CHAI TEA 4.

teas 4.

PARIS { black teas with currant,
caramel, and citrus }

MINT VERBENA { *caffeine free*,
mint and lemon verbena }

CHAMOMILE { *caffeine free*,
chamomile blossoms }

CARIBE { a blend of green and
black teas, guava, and strawberry }

WHITE VANILLA GRAPEFRUIT { white
teas infused with vanilla and grapefruit }

EARL GREY

ROOIBOS CHAI { *caffeine free*,
south african red tea naturally high in
anti-oxidants, with clove }

CINNAMON AND CARDAMON
DECAFFINATED CEYLON { *caffeine free*,
a smooth black tea from ceylon }

HOT CINNAMON SPICE { black teas, 3 types
of cinnamon, orange peel, and sweet clove }

JAPANESE SENCHA { hand picked in spring }

ORANGE ENGLISH BREAKFAST { orange
chinese keemun and black tea }

panini

GRILLED PRAWNS AND SCALLOPS, avocado, manchego
cheese, baby greens, house lemon mayonnaise 14.5

GORGONZOLA ARUGULA BURGER 14.

SMOKED MOZZARELLA, prosciutto, grilled
zucchini and yellow squash, on focaccia 11.5

PESTO, fresh mozzarella, tomato 10.

MUFFULETTA, olives, salami, ham, provolone 9.

little things

DADDY'S SLOW COOKED BROWN SUGAR BACON 5.

POLENTA, spiced peaches, mascarpone 5.

FARM SAUSAGE (*please ask you server for today's variety*) 5.

PRINCESS POPOVER, with butter and jam 3.5

for little ones

(under 10 years please)

MINI PANCAKES, with bananas, strawberries,
whipped cream and organic maple syrup 7.

MINI GRANOLA, yogurt, and fruit parfait 5.

ONE EGG, one piece of bacon,
a few potatoes and cinnamon toast 7.

MINI CHEESE PIZZA, with
scrambled eggs and sausage 7.