

Sunday Brunch

BERE

Mimosa

freshly squeezed orange juice and Prosecco \$ 8

ANTIPASTI

Grilled Calamari

with shaved fennel, cherry tomato and sudried tomato vinaigrette \$ 9

Carpaccio

marinated thin sliced beef with olive oil, lemon, cracked pepper and shaved parmigiano \$ 9

Zuppa del Giorno

soup of the day \$ 8

ENTRATA

Frittata

goat's cheese, baby arugula and cherry tomato salad \$15

"Italian Toast"

with warm orange honey and whipped cream \$15

JC Sandwich

fried egg on house made asiago bread with house smoked bacon, red onion and salsa verde \$15

Insalata Nicoise

grilled salmon, cherry tomato, olives, boiled egg, potato, beans with baby arugula and shallot vinaigrette \$15

Prosciutto

dressed egg, grilled asparagus, red onion, tomato and balsamic reduction \$15

Uova Benedetto

poached eggs, hollandaise and porchetta on crispy polenta \$15

Salmone

seared salmon with grilled vegetable salad and lemon vinaigrette \$15

DOLCE

Grapefruit Brûlée


half grapefruit with sugared crust and mint cream \$ 5

Crème Brûlée

passionfruit and raspberry \$ 8

Seasonal Fruit Salad

with sparkling wine \$ 8



18% gratuity will be added to groups of 8 or more