

CANTINA
Gia

EGGS BENEDICT 19

Poached eggs on house roasted porchetta with hollandaise & crackling. Served with rosemary potatoes & greens

BLUEBERRY CRESPELLES 18

Sour cream hot cakes with blueberries & maple syrup

LE COPRIN MUSHROOMS ON TOAST 19

Local mushrooms on our house bread, topped with a sunny side up egg and parmesan. Served with rosemary potatoes & greens

SMOKED TROUT ROSTI 26

Smoked trout on a potato rosti, topped with creme fraiche, a poached egg & greens

CARBONARA 21

Pancetta, eggs & Parmesan

FOR THE TABLE

GRILLED GRAPEFRUIT	5
RICOTTA AND JAM TOAST	9
HOUSE SMOKED BACON	7
ROSEMARY POTATOES	9

SPAGHETTI POMODORO 16

Classic tomato sauce

PORCHETTA SANDWICH 12

House roasted porchetta on Tuscan focaccia with grainy mustard and sliced pear

EGGPLANT PARMIGIANA 12

Battered and fried eggplant topped with Pomodoro sauce and mozzarella cheese, on Tuscan focaccia with lettuce and pickles

CRESTE RIGATE WITH SAUSAGE & RAPINI 20

House made sausage, rapini, sun dried tomato with mint & pecorino

DRINKS

APOTHECARY KITCHEN'S TONIC	3 (1 OZ)
Soothing, preventative, immune boosting	
GARIBALDI MIMOSA	12
Freshly squeezed OJ, a splash of Campari & Prosecco	
GIA CEASAR	14
Classic, topped with fried olives	
APEROL SPRITZ	12
ESPRESSO	2.75
AMERICANO	3
LATTE	4
CAPPUCINO	4

