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PORCHETTA EGGS BENEDICT 21

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

BLUEBERRY CRESPELLES 19

Sour cream hot cakes with blueberries, pistachio crema & maple syrup

AVOCADO TOAST 21

Avocado, heirloom tomatoes on house made bread topped with vin cotto and a sunny side up egg. Served with rosemary potatoes & greens

SMOKED TROUT ROSTI 26

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

GIA'S FARMER BREAKFAST 25

Mild italian sausage, a poached egg, blistered cherry tomato & broccolini served on housemate creamy polenta GF

FOR THE TABLE

GRILLED GRAPEFRUIT	7
RICOTTA & FRUIT TOAST	9
HOUSE SMOKED BACON	9
ROSEMARY POTATOES	11

CARBONARA 24

Guanciale, eggs & Parmesan

SPAGHETTI POMODORO 18

Classic tomato sauce

PORCHETTA SANDWICH 18

House roasted porchetta on Tuscan focaccia with grainy mustard and sliced peaches. Served with a side salad

EGGPLANT PARMIGIANA SANDWICH 18

Fried eggplant with house pomodoro sauce and fresh mozzarella, iceberg lettuce and pickles. Served with a side salad

CRESTE RIGATE WITH SAUSAGE & RAPINI 24

House made sausage, rapini, sun-dried tomato with mint and pecorino

DRINKS

APOTHECARY KITCHEN'S TONIC	3 (1 OZ)
Soothing, preventative, immune boosting	
GARIBALDI MIMOSA	14
Freshly squeezed OJ, a splash of Campari & Prosecco	
GIA CEASAR	15
APEROL SPRITZ	15
ESPRESSO	3
AMERICANO	4
LATTE	5
CAPPUCINO	5

