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PORCHETTA EGGS BENEDICT

26

Poached eggs, house roasted porchetta, on an English muffin with hollandaise, basil pesto & crackling. Served with rosemary potatoes & greens

BLUEBERRY CRESPELLES

24

Sour cream hot cakes with blueberry compote, pistachio crema & maple syrup

AVOCADO TOAST

22

Sliced avocado, marinated tomatoes & vin cotto topped with a sunny side up egg. Served with rosemary potatoes & greens

GIA'S BACON & EGG TOAST

24

Open-faced focaccia sandwich with our house smoked bacon, sunny side up egg & herb goat cheese. Served with potatoes & greens

SMOKED TROUT ROSTI

30

Smoked trout on a potato rosti, topped with crème fraîche, a poached egg & greens. GF

MORTADELLA BREAKFAST SANDWICH

24

Crispy mortadella, provolone, sweet chilli aioli, topped with a fried egg. Served with rosemary potatoes & greens

For the table

HOUSE SMOKED BACON	9
ROSEMARY POTATOES	14

EGGPLANT PARMESAN SANDWICH

20

House-made eggplant cutlet, classic tomato sauce, fresh mozzarella & arugula-basil pesto on focaccia bread. Served with a side salad

CRESTE RIGATE & SAUSAGE

25

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

CARBONARA

24

Guanciale, egg yolk & parmesan

SPAGHETTI POMODORO

22

Classic tomato sauce

END YOUR BRUNCH WITH A SWEET COFFEE NOTE

Tiramisu - it's a classic "pick me up" 15

Affogato - vanilla ice cream & espresso 10

Drinks

ESPRESSO 3

GARIBALDI MIMOSA 14

AMERICANO 4

OJ, Splash of Campari & Prosecco

LATTE 5

ESPRESSO MARTINI 15

CAPPUCCINO 5

GIA CAESAR 15

TEA 4

APEROL SPRITZ 15

APOTHECARY KITCHEN Lemongrass Ginger Tonic - 1.5oz 6