

# BRUNCH

## FROM OUR BAKERY

*Plain Croissant, Chocolate Raspberry Pastry, Daily Muffin, Daily Fruit Danish* \$4 Each or All 4 for \$12

## ANTIPASTI

**CALAMARI FRITTI** *Crispy calamari with a spicy chili aioli* 9

**PATATE DOLCI FRITTE** *Sweet potatoes with "young" pecorino finished with Rocky Mountain Wild Flower Honey and tarragon* 8

**FATTORIA PIATTO** *Prosciutto d' Parma, bresaola, duck mousse, Pecorino Gran Cru, Grana Padano, goat cheese, sliced pear, marinated olives, cranberry orange compote, roasted garlic and grilled crostini* 18

**CAVOLINI DI BRUXELLES** *Fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple* 10

## MINESTRE E INSALATE

**ZUPPA DI GIORNO** *Seasonal soup of the day* 7

**CAESAR** *Romaine, anchovies, garlic, Parmesan, crispy capers* 9.5 *with chicken* 16.5

**JEWEL LATTUGA** *Servied with gorgonzola cheese, dried pomegranate seeds and toasted pine nuts, hibiscus vinegar reduction* 8.5

**CAESAR GRIGLIA** *Grilled romaine, anchovies, garlic, Parmesan* 9.5 *with chicken* 16.5

## BREAKFAST SPECIALTIES

*(All omelets available with egg whites)*

**PANZANO "EGGS BENEDICT"** *Two poached eggs served over a sun-dried tomato polenta cake layered with prosciutto cotto and fontina cheese, topped with prosecco hollandaise, served over basil pesto* 14

**STRATA** *An Italian layered casserole with pugliese bread, eggs, prosciutto, spinach, basil, feta, provolone, scallion & chili flake* 13

**ELISE'S PANCAKES** *Buttermilk pancakes with powdered sugar and house-made syrup* 9.25 *Topped with berries and hazelnuts* 10.25

**\*TWO FARM FRESH EGGS** *Any style with bacon or house-made pork sausage, served with toast* 10

**\*SALUMI OMELET** *Il Mondo Vecchio salumi, fontina and provolone cheeses with roasted tomatoes, marjoram, served with toast* 12

**\*MUSHROOM OMELET** *Egg whites, Hazel Dell mushrooms, basil pesto and goat cheese drizzled with truffle oil, served with toast* 11

**FRENCH TOAST** *House-baked brioche topped with Gran Marnier cream cheese and dulce de leche* 9.25

**CHICKEN HASH** *Chicken confit sautéed with red onions, peppers and rosemary potatoes, topped with two fried eggs and prosecco hollandaise, served with toast* 14

**SMOKED SALMON FLATBREAD** *Smoked salmon layered over a crisp flatbread with basil pesto, shallots, goat cheese, & thin sliced lemon* 12

**STEEL CUT OATS** *Topped with brown sugar and raisins* 7.75

**THE CONTINENTAL** *House-baked breakfast pastry, mixed seasonal fruit, fresh orange or grapefruit juice, and coffee* 11.95

*\*The above noted Entrees are served with rosemary potatoes*

## SECONDI

**BRODETTO** *Italian stew of mussels, squid, shrimp, scallops, clams and fresh seasonal fish prepared in a lobster tomato broth, served with grilled roasted red pepper, parmesan bread* 25

**PAPPARDELLE ALLA BOLOGNESE** *Fresh pasta with the classic Northern Italian sauce, topped with shaved Grana Padano* 22

## PIZZE

**CONIGLIO** *Rabbit confit, rosemary, olive oil, garlic, chili flake, gorgonzola, watercress and walnuts* 14

**SALSICCIA** *House-made Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro* 14

**FUNGHI** *Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil* 14

## PANINI

**PANINI DI MELANZANE** *Grilled eggplant, roasted tomatoes, pine nuts, lavender vinegar reduction, goat cheese and fries* 14

**HAMBURGER ALLA PANZANO** *On a potato bun, with gorgonzola, provolone or fontina cheese, with fries* 14

**PANINO CON TACCHINO** *Roast turkey, provolone, tomato, roasted red pepper aioli, focaccia bun & fries* 14

## SIDES

**SELECTION OF COLD CEREALS** 5

**FRUTTA FRESCA** *Plate* 7 *Platter* 12

**BOWL OF PLAIN YOGURT** 5

**BAGEL** *with cream cheese* 4

**APPLEWOOD SMOKED BACON** 3.75

**HOUSE-MADE PORK SAUSAGE LINKS** 3.50

**PARFAIT DEL GIORNO** *Greek yogurt layered with fresh berries and house made granola* 7

**GRAPEFRUIT** *Served with toasted almonds, dried blueberries and clover honey* 9

*A 20% gratuity will be added to parties of 6 or more  
Please advise your server of any allergies before ordering*