

GOOD MORNING , LETS GET CRACKING!

Brunch with Andiamo!

VERY FRUITY!

VALENCIA ORANGE JUICE \$3

VERY BERRY SMOOTHIE Seasonal berries, fruit juice, yogurt, fresh mint \$4

MARCONA ALMOND PARFAIT Honey glazed, fried, and chopped Marcona Almonds layered with vanilla yogurt, dried apricots, fresh strawberries, and whipped cream! \$6

OLD FASHIONED OATMEAL choose Maple & Brown Sugar, Blueberry or Strawberries and Crème \$6

FRESH FRUIT AND ARTISAN CHEESE Parmigiano Reggiano, Beemster XO, Bufala Mozzarella cheese, melon and grapes \$7

FOR THE OL' SWEET TOOTH!

BELGIAN WAFFLES yeast raised, Nutella, whipped cream, fresh berries \$9

CINNAMON LACED FRENCH TOAST Whipped cream, strawberries, powdered sugar \$9

LEMON RICOTTA PANCAKES with fresh blueberries or mint chocolate chips \$10

CINNAMON ROLLS 2 sweet and sticky cinnamon rolls, a meal on their own! \$8

HOUSE MADE DONUT HOLES! Our version of Italian style Bombolini in a variety of flavors 6 for \$6 or 12 for \$10

IT'S ALL ABOUT THE EGGS!

These dishes are all-inclusive egg scrambles. A bit of everything you love mixed together in the perfect proportion.

SO MANY MEATS cage free eggs, breakfast potatoes, applewood bacon, prosciutto, Italian sausage, cheddar cheese, onions, peppers \$10

VEGGIE ACTION cage free eggs, roasted mushrooms, tomatoes, spinach, potatoes, fontina cheese, all-natural eggs \$9

MEAN GREEN SCRAMBLE cage free eggs, fresh basil pesto, Kalamata olives, tomatoes, parmesan cheese \$9

GRAVY TRAIN! cage free scrambled eggs, bacon, cheddar cheese, fresh baked biscuits, home-made Italian sausage gravy \$10

CLASSIC BRUNCH

Served with breakfast potatoes & fresh fruit

BREAKFAST PANINI scrambled eggs layered with bacon, cheddar cheese, sausage gravy on a toasted ciabatta \$9

FILET MIGNON AND EGGS 6 oz char grilled filet mignon, 2 eggs any style, potatoes, béarnaise sauce \$19

EGGS BENEDICT 2 poachers on toasted English muffin, crispy pancetta, arugula, house hollandaise \$12

CRAB CAKE BENNY 2 poachers on crisp Maryland crab cakes, arugula and sauce béarnaise \$14

THE "I CAN'T DECIDE" 3 cage free eggs, 2 pieces applewood bacon, 2 house-made sausage patties, potatoes, fruit and toast \$10

"I'M THINKING LUNCH..."

USDA PRIME BURGER - ½ pound, grilled, cheddar cheese, bacon, fried egg, avocado, Tabasco, french fries. \$12

CAESAR SALAD romaine lettuce, creamy garlic dressing, shaved parmigiano, herb croutons \$10 add grilled chicken \$5, salmon \$8, shrimp \$4 each

SALMON SALAD farmers greens, cucumber, radish, tomato, avocado, capers, basil, fennel, balsamic vinaigrette \$15

ITALIAN SAUSAGE SANDWICH Home-made Italian sausage, split and grilled, ciabatta with spicy mustard, peppers and onions. \$11

CHICKEN CACCIATORE pan seared, chicken breasts sautéed with roasted peppers, caramelized onions, fresh herbs, simmered in a white wine tomato basil sauce, garlic parmesan spaghetti, fresh vegetables. \$15

CHICKEN ANDIAMO classical Italian preparations with pasta and seasonal vegetables \$16

MARSALA wild mushrooms, marsala reduction, herbs, demi-glace

PICCATA olive oil, capers, white wine, lemon juice, herbs

PARMIGIANO Pomodoro sauce, mozzarella, parmesan, herbs

CAGE FREE OMELETS

we start with 3 eggs, cheese and one filling, served with potatoes and fresh fruit \$8

Additional Fillings: caramelized onions, mushrooms, roasted peppers, tomatoes, bacon, sausage, cheddar cheese, fontina cheese, parmesan cheese, spinach \$1 EACH
Toast: white, wheat, or rye with house made mixed berry jam \$2

FEED THE FUTURE (KIDS MENU)

SCRAMBLED EGGS & BACON toast, fresh fruit \$6

BUTTERMILK PANCAKES whipped cream, berries \$6

EGG SANDWICH SLIDERS cheddar, bacon, fresh fruit \$6

CINNAMON SWIRL FRENCH TOAST berries, whipped cream \$6

SIDE DISHES

Pick a few sides and create your own brunch experience!

House made sausage patties (3) \$4

Biscuits & house made gravy \$5

Applewood smoked bacon (4 pieces) \$4

Fresh baked pastries (2) \$3

Fresh fruit \$3

Croissants (2) \$3

Breakfast potato \$2

Muffins (1) \$2

2 Eggs Any Style \$4

WET YOUR WHISTLE

BLOODY MARY BAR Chef's bonne bouche of mixers and flavorings, artisan meats, fresh cut and pickled vegetables, as well as seasonal selections

NEXT-LEVEL BOTTOMLESS MIMOSAS choose from a variety of flavors: traditional, Kir Royale, peach, pineapple, pomegranate or blueberry mint

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WE ARE VERY PROUD TO ONLY USE CAGE FREE EGGS TO BETTER YOUR BRUNCH EXPERIENCE.