

BOTTOM
brunch
LESS
MIMOSA DI FABBRI

SATURDAY, SUNDAY
& HOLIDAY MONDAYS
10:30AM - 3:00PM

DAL. ORETTA 2016



Brunch FOOD

YOGURT E MUESLI | 15

chia seed yogurt, mixed fruit,
pistachio, granola, frozen yogurt bar

FRUTTA DI STAGIONE | 15

mixed seasonal fruit plate

PANE FRANCESE | 25

brioche, maple syrup, tiramisu
flavourings, mixed berries

SALMONE E AVOCADO | 26

toasted sesame seed bagel, smooth
avocado, smoked salmon, egg salad

UOVA BURRATA E TARTUFO | 26

scrambled eggs, burrata, black
truffle, toasted focaccia

PANE TOSTATO CON AVOCADO | 20

toasted sourdough, smooth
avocado, soft boiled eggs, toasted
sesame

CHE BELLA BURGER | 26

sesame bun, ground chuck & brisket
patty, melted scamorza cheese,
artichoke aioli, tomato conserva,
shredded lettuce, served with side of
crisp potato

RIGATONI ALLA CARBONARA | 25

guanciale, black pepper, pecorino,
egg yolk

TAGLIATA DI MANZO | 32 6oz

flat iron steak, fried eggs, potato,
black truffle

CONTORNI

FOCACCIA | 3

AVOCADO | 8

UOVA (two pieces) | 6

PATATE | 10

SALMONE AFFUMICATO | 16

BOTTOMLESS MIMOSA DI FABBRI | 25

orange juice, prosecco, fabbri syrup
**bottomless service for 1.5 hours*

GARIBALDI SICILIANO | 15

Campari, Blood Orange

BOMBA CAESAR | 16

Dillon's Vodka, Bomba Pesto,
Worcestershire Sauce, Clamato

MIMOSA DI FABBRI | 10

orange juice, prosecco, fabbri syrup

TIRAMISU MARTINI | 19

Dillon's Vodka, Frangelico, coffee
liqueur, espresso, mascarpone
espuma

CATANZARO | 18

Espolon Reposado, clementine,
bergamot, peperoncini, lemon
make it non-alcoholic | 15

LIMONARE SPRITZ | 18

prosecco, Aperol, Cocchi Rosa,
St-Germain, rosemary, lemon
make it non-alcoholic | 15

BABÀ SOUR / 17

Gosling's rum, Amaro Montenegro,
apricot, Muscovado, lemon
make it non-alcoholic / 15

**please let your server know if you
have any allergies*