

Soup & Salad

Strawberry Caprese | 11

yellow grape tomato, fresh mozzarella, basil, sea salt, balsamic reduction, fresh strawberries

Crab & Cucumber | 15

mixed greens, lump crab, cucumber, yellow tomato, lemon vinaigrette

Tuscan Kale Caesar | 11

crostini crouton, parmesan, balsamic-caesar dressing

Baby Arugula | 12

prosciutto, red onion, roasted cherry tomato, gorgonzola, black truffle vinaigrette

Tuscan Chop | 14

chopped mixed greens, olives, red onion, goat cheese, polenta crouton, grilled chicken, balsamic reduction

ADD TO ANY SALAD

Grilled Chicken | 6 Salmon | 8

Crab | 6 Grilled Steak | 9

Brunch Cocktails

Bloody Mary | 9

boardroom vodka, house-made bloody mix, tomato juice

Bellini Sorbet Mimosa | 10

prosecco, peach schnapps, peach bellini sorbet

Blood Orange Beer-Mosa | 8

Conshohocken Brewing blood orange ipa, solerno, prosecco float

Starters

Beignets | 12

served with passionfruit custard & powdered sugar

Grilled Cantaloupe & Prosciutto | 12

smoked & grilled mozzarella, cantaloupe, prosciutto, balsamic, arugula

Burrata | 13

salt loaf topped with burrata, roasted cherry tomatoes, basil oil

Pizza Bianca | 11

baked pizza dough topped with parmesan, rosemary, garlic, & olive oil served with fresh burrata & peperonata

Meats | 14

chef's selection of hand cut meats served with olives, mostarda, & crostini

Cheeses | 15

chef's selection of cheeses served with olives, honey, & crostini

Pasta

Bucatini | 17

bacon lardons, Calabrian chilies, pecorino fresco

Trottolo | 16

grilled chicken, prosciutto, asparagus, tomato cream, grana padano

Pappardelle | 17

wild boar ragu, grana padano

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Even if you're drinking great wine.

Pizza

Tuscan Thin

Breakfast Pizza | 16

smoked mozzarella, prosciutto, sautéed spinach, egg

Rucola | 17

asiago, fresh mozzarella, topped with prosciutto,
buffalo mozzarella, arugula

Al Sole | 16

fontina, goat cheese, candied bacon, pear topped with
walnuts & arugula

Neapolitan

Tartufo | 18

fontina, ricotta, goat cheese, wild mushrooms,
caramelized onions, truffle oil, fresh thyme

Margherita | 15

san marzano tomato, buffalo mozzarella, fresh basil,
extra virgin olive oil

Soppressata | 16

san marzano tomato, fresh mozzarella, soppressata,
chili flakes

Brunch

all sandwiches are served on our freshly baked rolls with your choice of hand cut fries, kale Caesar, or farro salad

Tuscan Egg Sandwich | 13

fried egg, pancetta, smoked mozzarella, balsamic, arugula

Portobello Burger | 12

grilled portobello, broccoli rabe, roasted red pepper, gorgonzola on brioche

Smoked Chicken Sandwich | 14

grilled chicken, smoked mozzarella, herb mayo, cucumber, arugula

Wood Fired Tuscan Burger | 16

fried prosciutto, mozzarella, arugula, Calabrian chili aioli on brioche

(Our burgers are cooked slowly on a cast iron skillet & take a few extra minutes, especially for higher temperatures.)

Frittata | 13

ricotta, rosemary, parmesan, bacon lardons, crispy potatoes

Asparagus & Poached Egg | 12

crostini, farro, poached egg, asparagus, gorgonzola