



151 Montague St., Brooklyn, NY 1120  
(718) 624-3838

Open 7 Days 9 am to 11 pm \* Brunch Saturday and Sunday 10:00 AM to 3:00 PM

## M E N U

### EGGS AND OMELETTES

#### Served with Home Fries

Omelet With your choice of three of the following:	7.95
Mozzarella, Ricotta, Goat Cheese, Spinach, Zucchini, Asparagus, Tomato, Mushrooms, Scallion, Red/Green Pepper, Onion.	
Add Smoked Salmon or Pancetta 1.80	
Three Eggs Any Style	5.95
Steak and Eggs	12.95
Eggs Benedict with Canadian Bacon	8.95
Eggs Fiorentina (Poached Eggs with Spinach on an English Muffin with Hollandaise Sauce)	8.95
Eggs Buon Gusto (Poached Eggs on an English Muffin with Smoked Salmon and Onions and Topped with Hollandaise Sauce)	10.95
Eggs Boscaiola (Poached Eggs on the Top of Mixed Mushrooms with Rosemary and Hollandaise Sauce)	8.95
Eggs Pomodoro (Poached Eggs with Tomato Sauce and Focaccia Bread)	7.95
Eggs Tegamino (Two Oven Baked Eggs with Rosemary and Olive Oil)	6.75
Eggs Pescatore (Poached Eggs Over Toasted English Muffin, Topped with Lump Crab Meat and Hollandaise Sauce)	11.95

### ZUPPE ED ANTIPASTI

Minestrone Soup	5.95
Stracciatella Soup (Spinach and Egg Drop in Chicken Broth)	6.95
Tortellini in Brodo Soup (Homemade Veal Tortellini in Chicken Broth)	5.95
Seafood Soup (Shrimp, Calamari, Clams and Mussels in Pomodoro)	7.95
Bresaola Roll (With Asparagus, Goat Cheese, Red Peppers, Shaved Parmigiana & Citrus Oil)	7.95
Fried Calamari (With Spicy Marinara Sauce)	8.95
Grilled Calamari (With Red Peppers, Black Olives and Arugula in Aioli Sauce)	8.95
Grilled Portobello Mushroom (Over Arugula in Balsamic Reduction)	7.95
Mussels (Marinara or Provencal)	7.95
Prosciutto and Seasonal Fruit (With Shaved Parmigiana and Virgin Olive Oil)	7.95
Pan Seared Shrimp and Scallop (Over Radicchio in Aioli Sauce)	7.95
Shrimp Cocktail	8.95
Crab Cake (In Aioli Sauce)	9.95

### INSALATE

Mista (Mixed Greens and Tomatoes)	5.95
Caesar (Romaine, Crouton and Parmigiana Cheese)	6.95
Cesar (Chicken or Chef: Romaine, Chicken, Salami, Tomato, Mozzarella & Black Olives)	10.95
Caprese (Sliced Tomatoes, Fresh Mozzarella and Basil)	7.95
All Arancia (Fresh Orange & Fennel Over Arugula)	6.95
Beet and Goat Cheese (Topped with Arugula and Balsamic Olive Oil)	6.95
Apple and Goat Cheese (With Spinach, Walnuts, in Orange Dressing )	7.95
Pear and Gorgonzola (With Arugula, Roasted Almonds in Honey Mustard Dressing)	8.96

Al Filetto (Sliced Angus Steak with Mesclun, Pecorino in Citrus Truffle Dressing )	14.95
Mediterraneo (Radicchio, Endive, Onions, Tomato, Cucumber, Arugula and Black Olives in a Citrus Dressing)	6.95

### PANINI (Sandwiches)

Focaccia with Grilled Vegetables	8.95
Focaccia with Grilled Chicken, Pesto, Arugula and Tomato	9.95
Focaccia with Arugula, Tomato, Fresh Mozzarella, Rosemary and Oil	8.95
Focaccia with Prosciutto, Arugula, Tomato and Mozzarella	8.95
Focaccia with Salami, Arugula, Tomato, Mozzarella and Olive Oil	7.95
Focaccia with Portobello Mushroom and Smoked Mozzarella	7.95

### PASTA 10.95

Served with choice of sauce

Capellini \* Linguine \* Farfalle \* Rigatoni \* Penne \* Fusilli

### PASTA CASERECCIA (Homemade)

11.95

Fettuccine Green and White \* Paglia e Fieno Green and White \* Ravioli Spinach & Ricotta  
Orecchiette \* Tortellini Cheese or Veal \* Gnocchi Spinach or Plain

### SALSE (Sauces)

Pomodoro (Tomato)  
Primavera (Broth and Vegetable)  
Alfredo (Cream)  
Pesto with a Touch of Cream (Basil, Garlic and Cheese)  
Piselli e Funghi (Broth, Peas and Mushrooms)  
Vodka (Vodka, Tomato and Cream)  
Ricotta e Pomodoro (Ricotta and Tomato)  
Bolagnese (Meat Sauce)  
Puttanesca (Anchovies, Capers, Garlic and Black Olives)  
Marinara (Garlic and Tomato)  
Carbonara (Pancetta, Onion and Cream)

### PASTA SPECIALS

Seafood Linguine (Shrimp, Clams, Calamari, Mussels in a White or Red Sauce)	14.95
Crab Meat Ravioli (Shrimp, Spinach and Chopped Tomatoes in a Cognac Cream Sauce)	15.95
Tortellini Porcini (Stuffed with Veal in a Porcini Mushroom and Cream Sauce)	12.95
Black Linguine (Calamari and Radicchio in a Spicy Tomato Sauce)	13.95
Paglia e Fieno Shrimp (Homemade Green and White Linguini with Shrimp, Arugula in Marinara Sauce)	13.95
Paglia e Fieno Salmon (Homemade Green and White Linguini with Salmon, Arugula in Tomato Cream Sauce)	13.95
Linguine and Vongole (Fresh Clams in a White Wine or Marinara Sauce)	12.95
Orecchiette Broccoli Rabe & Sausage (With Chopped Tomato in Garlic and White Wine Sauce)	12.95
Linguine Lobster (With Pancetta in a Carbonara Cream Sauce )	16.95
Homemade Spinach and Ricotta Cheese Ravioli (In a Tomato, Artichoke and Onion Cream Sauce)	12.95
Lobster over Homemade Black Linguine (With Shrimp, Calamari and Scallops in a Spicy Tomato Sauce)	19.95

***All entrees' served with pasta, except fish, which is served with vegetables***

### MELENAZANE (Eggplant)

Eggplant Rollantine (Stuffed with Ricotta, Mozzarella and Mushrooms in Tomato Sauce)	12.95
--	-------

Eggplant Parmigiana (Sauteed with Mozzarella in Tomato Sauce) 12.95

### **POLLO (Chicken) 13.95/Carne (Veal) 14.95**

Alla Griglia (Grilled and Topped with Cherry Tomato and Arugula)

Marsala (Sauteed in Marsala Wine and Mushrooms)

Francese (Sauteed in a Lemon Butter Sauce)

Fra Diavolo (Sauteed in Spicy Marinara Sauce)

Porcini (Sauteed in Porcini Mushroom and Cream Sauce)

Scarpariello (Sauteed with Italian Sausage, Fresh Rosemary in a Lemon Garlic White Wine Sauce)

Sorrentina (Topped with Mozzarella, Eggplant and Sauteed in a Tomato Sauce)

Buon Gusto (With Prosciutto, Fresh Mozzarella and Mushrooms Sauteed in a Marsala Wine)

Pizzaiola (Sauteed with Sweet Red Peppers and Mushrooms in a White Wine Sauce)

Romana (Breaded and Topped with Chopped Tomatoes and Arugula)

Parmigiana (Sauteed with Mozzarella and Tomato Sauce)

### **PESCE (Fish)**

Salmon 16.95 \* Red Snapper 16.95 \* Trout 17.95

Striped Sea Bass 18.95 \* Jumbo Shrimp 16.95

Emiliano (Pan Seared over Sauteed Spinach, Tomato, Virgin Olive Oil and Garlic)

Livornese (Sauteed with Chopped Tomato, Black Olives and Capers)

Romagnolo (On a Bed of Arugula, Chopped Tomato and Onion)

Di Capri (Sauteed in Lemon, Capers and White Wine)

Alla Piastra (Grilled and Topped with Cucumber, Red Onions, Chopped Tomato, Lemon and Virgin Olive Oil)

### **SIDES**

Broccoli Rabe \* Asparagus 5.95

Roasted Potatos \* Broccoli \* Mixed Vegetables \* Spinach 3.95

### **ADD-ON**

Calamari \* Sausage \* Chicken \* Shrimp 3.95

Mozzarella \* Goat Cheese 2.95

Broccoli \* Spinach \* Mushrooms 2.95

### **BRUNCH until 3pm**

Pancakes 6.95

Challah French Toast 8.95

Bagel and Cream Cheese 4.50

Bagel, Lox and Cream Cheese 8.50

Potato Pancakes 6.75

Potato and Meat Pancakes 7.75

**Eggs Aand Omelets– see above for selections**

**Pannini (Sandwiches) – see above for selections**

### **SIDES**

Roasted Red Potatoes in Rosemary and Olive Oil 2.50

Toasted English Muffin 1.50

Toast with Jam 2.00

Bacon 2.00

### **DESSERTS**

6.00

Chocolate Souffle  
Chocolate Mousse  
Chocolate Tartufo  
Chocolate Almond Cake  
Strawberries and Whipped Cream  
Ricotta Cheese Cake  
Key Lime Pie  
Tiramisu  
Fruit Tarts  
Sorbetti ed Gelati

## **JUCIES**

Orange, Cranberry, Apple, Grapefruit, Lemonade 2.50  
Freshly Squeezed Orange Juice 3.50

## **BEVERAGES**

Canned Soda 2.00 \* Mineral Water Sm 3.95 . Lg 5.95 \* Iced Tea or Coffee 1.75  
Coffee 1.50 \* Tea 1.50 \* Cappuccino 3.50 \* Espresso 3.00 \* Hot Chocolate 3.50  
Please Add .50 for Decaffeinated

**Consulting & Catering Available for your Private Parties or Corporate Events**  
**Menu & Prices are subject change**

**To Save the planet & reduce New York's waste:**  
**Utensils, Napkins & Cheese are offered ONLY upon request.**

**Open 7 Days 9 am to 11 pm**

**Brunch Saturday and Sunday 10:00 AM to 4:00 PM**

**151 Montague Street, Brooklyn, NY 11201**  
**tel: (718) 624-3838 fax: (718) 624-3838**

**Please visit Our Other Locations:**

236 East 77th Street, New York, NY 10075 tel: (212) 535-6884 fax: 212-535-006  
76 Avenue B, New York, NY 10009 tel: (212) 353-3838/3839 fax: (212) 353-3848