

BRUNCH

MAINS

TIRAMISU FRENCH TOAST \$16

House- made brioche, espresso- infused custard, mascarpone whipped cream, shaved chocolate

OMELETTE OF THE WEEK \$14

Ask your server about today's special!

STEAK + EGGS \$22

8oz NY Strip, sunny side up eggs, breakfast potatoes

AVOCADO TOAST \$14

House- made pickled red onion, cherry tomatoes, balsamic glaze, flaky salt

LASAGNA BIANCA \$20

Bechamel, mozzarella, smoked Gouda, chicken

BELGIAN WAFFLES \$16

Yeasted waffles, malted whipped cream, fresh berries

AMERICAN BREAKFAST \$16

Choice of house- made pork or chicken sausage or bacon, eggs any style, breakfast potatoes, toast, raspberry brown butter jam

SHRIMP AND POLENTA \$20

Tasso ham gravy, Parmesan and black pepper polenta

SIDES

BRULEED GRAPEFRUIT \$5

BREAKFAST POTATOES \$5

HOMEMADE SAUSAGE \$7 PORK OR CHICKEN

BACON \$6

FOR THE TABLE

BLOOD ORANGE CARPACCIO \$12

FRITTO MISTO \$16

PROSCIUTTO E MELONE \$16

SOLELUNA BREAD BASKET \$12

DRINKS

BOTTOMLESS MIMOSAS \$20

90 minute limit. Orange, grapefruit, or passionfruit

BLOODY MARY \$12

Gin or vodka, tomato, celery, olive, lime

SAN MATTEO SPRITZ \$12

St. Germain, Prosecco, olives

ESPRESSO MARTINI \$12

Soleluna espresso, chocolate bitters, vodka

MATCHA MARTINI \$12

Matcha, crema di pistachio, basil, pistachio sugar