

Sunday Brunch

11 AM-3 PM

for the table

RICOTTA DOUGHNUTS

dusted with cinnamon sugar, served warm with passion fruit creme

\$8

entrées

with an entrée, help yourself to our buffet of homemade pastries

LEMON RICOTTA PANCAKES

w/ whipped butter, organic maple syrup & assorted condiments

\$8

FRENCH TOAST

homemade ciabatta w/ whipped ricotta & berries

\$10

SOFT SCRAMBLED FARM EGGS

w/ a seasonal side and a Parmesan biscuit

\$11

SCOTCH EGGS

two hand-breaded, soft boiled, farm fresh eggs deep fried and served on white bean and sausage ragú

\$12

SMOKED SALMON CROQUETTES

two croquettes served on a salad of fresh arugula, grapefruit, and pickled fennel with a dill creme fraiche sauce

\$12

CHICKEN AND EGG

hand-breaded chicken breast, sunnyside-up egg, and homemade spicy sausage gravy, served over a Parmesan biscuit

\$12

Add a side of bacon

\$3

brunch cocktails

MIMOSA

Ruffino Prosecco, Aperol, fresh squeezed orange juice

\$6

BELLA'S BLOODY MARY

Housemade bloody mary mix, Absolut Peppar, caprese skewer garnish

\$8

SANGRIA

white or red housemade sangria

\$7

cafe

NOCCIOLA

Starbucks Verona with Bailey's Irish Cream and hazelnut liqueur

\$6

STARBUCKS VERONA COFFEE

\$2.29

CAPPUCINO OR LATTE

\$4

ESPRESSO

\$3