

Brunch MENU

SATURDAY & SUNDAY
10 AM - 3 PM

SWEETER SIDE OF LIFE

Belgian Waffles whipped cream, berries, local honey **14**

French Toast vanilla whipped cream, powdered sugar **13**

Pancakes syrup, powdered sugar. Half stack **8** Full stack **13** [add bananas & berries **3.5**]

HOUSE FAVORITES

Poached Eggs over Mascarpone Polenta marinara, shaved parmesan **13**

Breakfast Cozy scrambled eggs, tomatoes, arugula, parmesan cheese, olive oil, pita bread, breakfast potatoes **13**

OMELETTES

Italian prosciutto, caramelized onions, fontina, marinara **14**

Italian Sausage onions, peppers, tomatoes, cheese **14**

Spinach Portabella spinach, mushrooms, onions, tomato, mozzarella **14**

Spanish arugula, peppers, tomato sauce, pesto, fontina **14**

(All omelettes are served with breakfast potatoes & toast)

EGGS & SUCH

Two Eggs Any Style hand cut breakfast potatoes, toast with a choice of applewood smoked bacon or sausage **12**

Fried Egg Sandwich fresh mozzarella, bacon, tomato aioli, breakfast potatoes **13**

SIDES

Smoked bacon or sausage **5**

Breakfast potatoes **4**

Toast **1.5**

Polenta **4**

BEVERAGES

Orange Juice **3.5**

Peach Juice **3.5**

Cranberry Juice **3.5**

WHITE WINES

House white

Patrizi Moscato d’Asti DOC, Piedmont

Sturmwolken Riesling, Pfalz, Germany

Koha Sauvignon Blanc, New Zealand

Folonari Pinot Grigio DOC, delle Venezie

Fontana Candida Frascati DOC, Lazio

Farina Soave Classico, DOC, Veneto

Argiolas Costamolino Vermentino DOC, Sardinia

Villa Matilde Falanghina IGT, Campania

Bonterra “Organic” Chardonnay, CA

ROSÉ & SPARKLING

Il Casato Rose DOC, delle Venezie

Mionetto Avantgarde Prosecco DOC, Treviso

RED WINES

House red

Monte Degli Angeli Pinot Noir, Piedmont

Columbia Crest “Grand Estates” Merlot, WA

Donna Laura “Ali” Sangiovese IGT, (by Tolaini), Tuscany

Banfi Centine Toscana Rosso IGT, Tuscany

Terrilogio Primitivo IGT, Puglia

Casata Monticello Nebbiolo d’Alba DOC, Piedmont

Zorzal “Terrior Unico” Malbec, Argentina

Bonanza Cabernet Sauvignon (by Caymus), CA

NON-ALCOHOLIC WINE

Fritz Muller Muller Thurgau, Germany **12**

Buzzlill Cabernet Sauvignon, CA 250 ml can **16**

BEER

Boulevard Wheat, KC **7**

KC Bier Dunkel, KC **7**

Free State Copperhead (Pale Ale), Lawrence **7**

Free State Ad Astra (Amber Ale), Lawrence **7**

Boulevard Tank 7 (Farmhouse Ale), KC **9.5**

Free State Storm Chaser IPA, Lawrence **7**

Tallgrass Buffalo Sweat Oatmeal Cream Stout, Wichita **7.5**

Samuel Smith Green Apple Cider, England **10**

Peroni, Italy **8**

Stella Artois, Belgium **8**

Bud Light **6**

Michelob Ultra **6**

Drinks MENU

g|b

6|--

13|65

12|60

13|65

11|55

11|55

14|68

15|70

14|68

10|50

MARTINIS

Classic Tito’s vodka or Broker’s gin, Mancino Vermouth Secco, olives **12**

Italian Manhattan Old Forester, Tuaca, Angostura bitters, Luxardo cherry **13**

Black Pepper & Olive Oil Brokers gin, Mancino dry vermouth, olive juice, drops of extra-virgin olive oil **12**

Espresso 360 Vanilla vodka, espresso, Kahlua, 5 Farms Irish cream, espresso beans & powder **13**

Limoncello Cosmo Limoncello, Absolut vodka, splash of Grand Marnier, cranberry **14**

Old Cuban Don Q 7 year rum, prosecco, bitters, fresh lime, fresh mint **13**

COCKTAILS

Old Fashioned Old Forester, orange peel, bitters, sugar, muddled

Marschino cherry, Luxardo cherry, dried orange **13**

Bellini Local 360 Peach vodka, peach juice & prosecco **11**

Cucumber Collins Fiorente, cucumbers, simple syrup, muddled fresh mint, cucumber ice cubes **12**

The Pom Pom Espolon tequila, aperol, grapefruit juice, agave syrup, club soda, orange peel **12**

SPRITZ

Aperol Spritz Aperol, prosecco, club soda, fresh orange **10**

Limoncello Spritz Limoncello, prosecco, soda water, dried lemon **10**

Hugo Fiorente, prosecco, club soda, fresh mint **10**

Navona Spritz Aperol, orange juice, prosecco, orange bitter, charred fresh rosemary **10**

NEGRONI

Classic Malfy Arancia gin, Antica sweet vermouth, campari, orange peel, dried orange **12**

Amaro Rittenhouse rye, Amaro Montenegro, Mancino Secco vermouth **12**

Bianco Broker’s gin, Suze, Lillet Blanc **12**

Boulevardier Old Forester Bourbon, Antica sweet vermouth, Campari, dried orange **12**

Bad Bonnie Don Q rum, campari, Carpano Antica sweet vermouth, orange peel **12**

Rosa Espolon tequila, campari, sweet & dry vermouth, dried lime **12**

ON TAP

Boulevard Pale Ale, KC **7**

Free State Yakimaniac IPA, Lawrence **7**

Lime Margarita **7.5**

Sangria by the Glass **8**

* Consuming raw seafood may increase your risk of food borne illness

HAPPY HOUR MONDAY-FRIDAY from **2-5 PM** · **5** House wines · **4** Draught beers · **4** Margarita on tap · **7** Negroni, Aperol Spritz, Limoncello Spritz or Hugo

SHAREABLES

Zucchini Chips Garlic and Italian parsley **10** [v]

Giant Meatballs Arrabbiata sauce, grilled rustic bread, shaved parmesan [3 pc] **13**

Arancini seasonal veggies, fresh mozzarella, Backyard Produce microgreens, Calabrian chilli aioli **12** [v]

Steamed PEI Mussels onions, garlic, white wine garlic fresh herb butter sauce, fresh thyme, Italian parsley **16**

Fritto Misto fried shrimp, calamari, onions rings, shaved parmesan, fresh lemon, lemon aioli **16**

Seasonal Bruschetta Crescenza cheese, seasonal fruit or veggies, grilled rustic bread **12**

Duo of White Bean Puree garlic & black olives, celery & carrot sticks, grilled bread, extra-virgin olive oil **14** [v]

Tuna Tartare* Sushi grade tuna, green olive tapenade, thyme, olive oil and toasted bread **16**

Welcome

SALADS

Steak Salad chopped romaine, radicchio, arugula, gorgonzola, lemon vinaigrette **17**

Caprese Salad heirloom tomatoes, fresh mozzarella, fresh basil, balsamic glaze **12** [v]

Caesar Salad Romaine, parmesan, croutons, Caesar dressing **11** [v]

Arugula Salad red onions, fresh fennel, cherry tomatoes, gorgonzola, Italian vinaigrette **13** [v]

Spinach Salad Walnuts, strawberries, feta cheese, balsamic vinaigrette **13** [v]

[add to any salad, grilled chicken **5** shrimp **7**]

DAILY SPECIALS

Monday - Sandwiches all day • **Tuesday** - Pizza on the Patio 5-9 pm • **Wednesday** - Jazz Music 6-8 pm • **Thursday** - Extended Happy Hour 2-9

Lunch MENU

Lunch Menu available
11 am - 5 pm

LUNCH PASTAS

Penne Bolognese slow cooked veal, red wine in house made tomato sauce, shaved parmesan **16**

Meatballs Pasta onions, garlic, house marinara sauce, Italian parsley, shaved parmesan **16**

Seafood Spaghetti shrimp, PEI mussels, calamari, special marinara sauce **19**

Rigatoni Pasta Italian sausage, white beans, broccoli rabe, ricottta cheese **16**

Pasta Fresca garlic, tomatoes, olive oil, crushed red pepper flakes, fresh basil, fresh mozzarella **14** [v]
[add grilled chicken **5** add shrimp **7**]

Chef made Potato Gnocchi Northern Italian potato dumplings, basil pesto, potatoes, green beans **15** [v]

Penne Alfredo Peas, parmesan, garlic cream **15** [v]
[add grilled chicken **5** add shrimp **7**]

*Gluten free pasta available for an additional **1** [gf]

SANDWICHES

All sandwiches come with Parmesan Fries, Add \$1 for truffle fries or salad

Prosciutto Panini basil pesto, fresh mozzarella, tomatoes, arugula, balsamic glaze on schiacciata roll **15**

Sauteed Portabella & Spinach Panini fresh mozzarella, roasted red pepper, tomato on sourdough bread **15**

Steak Panini onions, bell peppers, fontina, salsa verde on sourdough bread **16**

Meatball Sandwich house marinara, mozzarella, parmesan on schiacciata bread **15**

Grilled Chicken Sandwich bacon, mozzarella, lemon aioli, lettuce, tomato, red onions on schiaccita **15**

Italian Sausage Sandwich onions, peppers, marinara, mozzarella on rosemary Italian bread **15**

Salmon Cozy mixed greens, aioli, cherry tomatoes, parmesan on pita pocket **16**

PASTAS

Meatball Pasta onions, garlic, house made marinara sauce, Italian parsley, shaved parmesan **23**

Penne Bolognese slow cooked veal, red wine in tomato sauce, shaved parmesan **24**

Seafood Spaghetti shrimp, calamari, PEI mussels, special tomato sauce **27**

Rigatoni Pasta sausage, white beans, broccoli rabe, ricotta cheese **24**

Pasta Fresca garlic, tomatoes, olive oil, fresh basil, chilli flakes, fresh mozzarella **20** [v]

[add to any pasta, grilled chicken **5** shrimp **7**]

*Gluten free pasta available for an additional **1** [gf]

HAPPY HOUR

Specials available Monday - Friday from 2pm-5 pm
Zucchini Chips **6** • Meatballs 2 pc **9** • Tuna Tartare **13** • PEI Mussels **11** • Bruschetta **7** • Foccacia **5**

Sides

Grilled Asparagus **8** [v]

Parmesan Fries Basket **7** [v]

Truffle Fries Basket **8** [v]

Grilled Broccolini breadcrumbs, garlic, chilli flakes, olive oil **8** [v]

Sauteed Green Beans, almonds **8** [V]

Kid's MENU

[12 and under only please]

Kid's spaghetti and meatballs **12**

Kid's Penne Alfredo **10** [v]

Dinner MENU

Dinner Menu available
5 pm - close

HOUSE MADE PASTAS

Pappardelle Pasta fresh ribbon pasta, Italian sausage, onions, bell peppers, marinara sauce, fresh basil **25**

Spinach Fettuccine Peas, parmesan, garlic cream **21** [v]

Potato Gnocchi Northern Italian potato dumplings, basil pesto, potatoes, green beans **21** [v]

MAIN COURSES

Grilled KC Strip Steak [12 oz] Rosemary roasted Yukon Gold potatoes, asparagus, red wine demi-glaze sauce **34**

Chicken Parmesan, over spaghetti, marinara sauce, shaved parmesan **25**

Grilled Fresh Atlantic Salmon seasonal veggie risotto, green beans, Backyard Produce microgreens **27**

Grilled Kansas Fresh Herb Marinated Pork Loin mashed potatoes, broccolini, salsa verde **26**

Dessert MENU

Tiramisu Whipped cream, cacao powder **13** [v]

Vanilla Panna Cotta Pistachios, berries, balsamic glaze **12** [v]

Crème Brulée with biscotti **13** [v]

Chocolate Mousse Cake whipped cream, berries, chocolate sauce **13** [v]

Beverages

Soft Drinks **3** | Iced Tea **3** | Hot Tea **3**

San Pellegrino [1/2 ltr] **6**

French Press Coffee **3.5** | Espresso **3.5**

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