

## APERTIVI DELLA MATTINA

BLOODY MARY · 17  
PROSECCO MIMOSA · 16  
PROSECCO BELLINI · 16  
CHAMPAGNE MIMOSA · 26  
CHAMPAGNE BELLINI · 26  
*For The Table*  
PROSECCO MIMOSAS · 60  
CHAMPAGNE MIMOSAS · 125

## CAFFÈ

COFFEE · 5  
CAPPUCCINO · 5.50  
ESPRESSO · 5  
MACCHIATO · 5.50  
LATTE · 5  
HOT TEA POT · 6

## FORNO

ALMOND CROISSANT · 9  
SHEET TRAY CINNAMON ROLL · 9  
ROSEMARY OLIVE OIL CAKES · 9

BOMBOLINI  
*raspberry compote, lemon curd* · 14  
NANCY'S BANANA BREAD · 10  
COFFEE CAKE · 10

## ANTIPASTI

GRISSINI  
*Prosciutto di Parma & truffle butter* · 11

ARANCINI  
*alla Bolognese* · 15

MARINATED BABY PEPPERS  
*olive oil-braised tuna* · 12

BURRATA & BACON  
*marinated escarole & caramelized shallots* · 24

MOZZA CAPRESE  
*basil pesto & slow roasted tomatoes on the vine* · 18

## INSALATE

LITTLE GEM LETTUCE\*  
*green goddess & candied pepitas* · 19

NANCY'S CAESAR\*  
*egg, leek & anchovy crostini* · 24

SHAVED BRUSSELS SPROUTS  
*Douro almonds, pecorino & mint* · 16

NANCY'S CHOPPED SALAD  
*provolone, salami, pepperoncini  
& oregano vinaigrette* · 22  
ROASTED CHICKEN SALAD  
*radicchio, napa cabbage, Castelvetrano olives  
& mustard dressing* · 26

BUTTER LETTUCE\*  
*Trufflebert Farms hazelnuts, bacon, egg,  
gorgonzola dolce & sherry vinaigrette* · 25

MARKET LETTUCCES  
*radish & herbs* · 14

## PIZZE

CROQUE MADAME\*  
*prosciutto cotto, caramelized onions,  
egg & gruyère* · 26 ·

SPICY TOMATO  
*Sicilian oregano* · 22 ·

MARGHERITA  
*tomato, mozzarella di bufala  
& basil* · 24 ·

POTATO  
*shaved and crushed potato,  
pecorino & rosemary* · 22 ·

PEPPERONI  
*tomato & fior di latte* · 25 ·

## PRIMI

PICI  
*semi-dried tomatoes, basil & garlic* · 21

RIGATONI  
*alla carbonara* · 23

ORECCHIETTE  
*sausage & Swiss chard* · 26

TAGLIATELLE  
*Bolognese* · 24

## PANINI

TUNA MELT  
*olive oil-braised tuna & cheddar* · 21

MORTADELLA PIADINA  
*pistachio crema, stracciatella, mizuna* · 22

ROASTED EGGPLANT PIADINA  
*zhug, amba yogurt, fennel & herb salad* · 18

CHICKEN MILANESE PANINO  
*caper aioli, tricolore salad* · 23

THE MELROSE SMASH BURGER  
*dry-aged beef, New American cheese, Calabrian chili aioli,  
grilled onions & pickles, sage & rosemary fries* · 23

TUSCAN STEAK & EGGS\*  
*chicories, bacon & pecorino* · 36 ·

## SECONDI

SEARED SEA TROUT\*  
*Fagiolina del Trasimeno, celery,  
spring onion, olio nuovo* · 34 ·

## CONTORNI

FRIED SMASHED POTATOES  
*garlic aioli* · 14 ·

ANSON MILLS POLENTA  
*Parmigiano Reggiano* · 14 ·

THICK CUT  
NUESKE BACON  
· 9 ·

TWO EGGS\*  
· 9 ·

NIMAN RANCH  
MAPLE SAUSAGE  
· 8 ·

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/29/25

## BRUNCH

WAFFLE  
*maple butter, bourbon syrup* · 17

PANCAKES  
*local butter & maple syrup* · 18

EGG SALAD\*  
*bagna cauda toast* · 14

BISCUIT BREAKFAST SANDWICH\*  
*sausage, Happy Eggs, cheddar* · 17

POACHED EGG CROSTONE\*  
*Prosciutto di Parma, arugula,  
Parmigiano Reggiano* · 19

HERBED CHEESE OMELETTE\*  
*farmer's cheese, fresh herbs & arugula* · 19

SMOKED SALMON CROSTONE\*  
*herbed cream cheese, caperberry relish, egg* · 19

EGGS IN PURGATORY\*  
*peperonata, harissa toast* · 22

FRITTATA\*  
*prosciutto cotto, potato, gruyere* · 16

MOZZA BREAKFAST\*  
*eggs any style, beans, roasted tomato,  
sausage & bacon* · 24

## APERITIVI

*Best before a meal while gathering with friends & family.  
Served on the rocks with a small splash of soda and a specially  
paired small bite.*

ANTICA - STELLARE PRIMO APERTIVO DI VINO  
*light and bright wine-based red bitter apertivo -  
served with sundried apricot · 15*

9 DI DANTE - ROSÉ VERMOUTH  
*bright citrus with balanced herbal botanicals -  
served with amarini cherries · 16*

ANTICA - BITTERS BIANCO  
*floral with pronounced bitterness -  
served with a skewered anchovy & piparra pepper · 16*

COCCHI - VERMOUTH DI TORINO EXTRA DRY  
*crisp, clean, and herbaceous - served with a gorgonzola  
dulce stuffed gordal olive · 17*

BORDIGA - VERMUT ROSSO  
*light, yet savory, red vermouth -  
served with douro almonds · 16*

FRED JERBIS - VERMUT 25  
*earthy and complex vermouth made with  
25 distinct botanicals - served with a balsamic onion · 18*

## COCKTAILS

ROSA SPRITZ  
*Cocchi Rosa, grapefruit, rosemary & Prosecco · 16*

GORDON'S CUP  
*Malfy Gin, cucumber, lime & salt · 17*

SCULACCIONE  
*Cazadores Blanco, Campari, grapefruit & lime · 17*

NEGRONI CLASSICO  
*Bombay Gin, Campari,  
Cinzano Rosso & Cocchi Torino vermouths · 16*

NORTHWEST OLD FASHIONED  
*Woodinville Rye, burnt sugar & bitters · 18*

ESPRESSO MARTINI  
*Wheatley Vodka, Borghetti Caffè,  
Frangelico, Averna & espresso · 18*

## BEVANDE ANALCOLICHE

LYRE'S - AMALFI SPRITZ  
*sparkling non-alcoholic bittersweet spritz · 13*

ST. AGRESTIS  
*phony negroni · 14*

PERONI  
*non-alcoholic pilsner · 8*

## VINO AL BICCHIERE E QUARTINO

*/kwar-tino/ noun: a carafe containing 250ml of wine which is  
equivalent to one-third of a standard bottle*

## WOMAN WINEMAKER OF THE WEEK

*selected by General Manager Danya Miltiadou*

MANZONI BIANCO *by Elisabetta Foradori*  
"Fontanasanta" Dolomiti Trentino | 2023..... 41

### LE BOLLICINE (5 oz. glass)

PROSECCO *Flor*  
Veneto Brut | NV ..... 14

LAMBRUSCO *Venturini Baldini*  
"Rubino del Cerro" Emilia Romagna | NV..... 17

FRANCIACORTA *Barone Pizzini*  
"Animante" Brut Nature Lombardia | NV..... 26

### VINO BIANCO (250 ml)

FRIULANO *"Luisa" Tenuta Luisa*  
Friuli | 2023..... 22

VERDICCHIO *di Castelli di Jesi Classico*  
Superiore Riserva *Vignamata*  
"Ambrosia" Marche | 2021 ..... 23

PINOT GRIGIO *Venica & Venica*  
"Jesera" Friuli | 2023 ..... 35

CHARDONNAY BLEND *Bastianich*  
"Vespa Bianco" Friuli | 2018 ..... 30

CATARRATTO *Castellucci Miano*  
Sicilia | 2023..... 23

### VINO ROSATO (250 ml)

CHIARETTO *Selva Capuzza*  
"San Donino" Lombardia | 2022..... 22

### VINO ROSSO (250 ml)

SCHIOPETTINO *Bastianich*  
"Vini Orsone" Friuli | 2022..... 24

SANGIOVESE *La Mozza*  
"I Perazzi" Toscana | 2022..... 28

CABERNET BLEND *Ronco dei Tassi*  
"Cjarandon Riserva" Friuli | 2019 ..... 33

NEBBIOLO *Alessandro Veglio Barolo*  
Piemonte | 2019..... 42

SYRAH *Ciacci Piccolomini*  
"Fabivs" Sant Antimo" Toscana | 2020 ..... 32

## BEERS

PILSNER *Peroni Nastro Azzuro bottle* ..... 8

LAGER *Menabrea Ambrata bottle* ..... 9

BELGIAN STRONG GOLDEN ALE  
Brewer's Art *Beazly can* ..... 9

HAZY IPA *DC Brau Joint Resolution bottle*..... 9