

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

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 *Bibbiano "Capannino" Chianti Classico*
Gran Selezione Toscana | 2019..... 39

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

NEBBIOLO *Marco Porello Barolo*
Piemonte | 2020..... 44

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