

Bar Ti Amo Brunch

Espresso – Ristorante – Italian Salotto Bar

Italian Breakfast Pastries

Vegan Fruit Torta \$ 6 - Butter Croissant \$ 4 - Chocolate Croissant \$ 5 – Whipped Cream Croissant \$ 5

Appetizers and Salads

Bruschette con pomodori e capperi \$ 9 VG

Bruschette with fresh tomatoes and capers

Insalata mista di campo, olio ev e balsamico \$ 7*VG

Insalata Mista field greens balsamic evoo dressing

Farro, cetrioli, pomodori e olive \$ 9 VG

Farro Salad with cucumber, tomato and olives

Burrata con ciliegini e balsamico \$ 14 V

Burrata cheese with Cherry tomatoes and balsamic

Cavolo ciliegini capperi olive, ev e mostarda \$ 10*VG

Green & Red Salad (cabbage, tomatoes, olives)

Farro, cetrioli, asparagi, olive e gamberi \$ 14

Farro, cucumber, asparagus, olives and shrimp

Croissant Sandwiches

Prosciutto e fontina \$ 11 Parma Prosciutto and Fontina

Salmone mozzarella \$ 11 Smoked Salmon Mozzarella

Uova e pancetta \$ 10 Eggs and Bacon

Mortadella e burrata \$ 11 Mortadella and Burrata

Italian Egg Dishes and Pancakes

Uova al pomodoro \$ 12 V^* (The Best)

3 Eggs sauteed with Carrettiera spicy tomato sauce

Uova alla strascicata \$ 14^*

3 Eggs sauteed with creamy braised beef

Uova Benedette Fiorentine \$ 16

Eggs, spinach, bacon, hollandaise

Omelette mortadella e mozzarella \$ 14^*

3 Eggs omelette Mortadella & Mozzarella

Omelette di chiare con spinaci, pollo e fontina \$ 14 *

Egg Whites omelette with Spinach, Chicken & Fontina

Pancake con ricotta dolce e mirtilli \$ 14

Pancake with sweet Ricotta & Blueberries

Pancake con sciroppo d'acero organico e mirtilli \$ 14

Pancake with organic Maple Syrup & Blueberries

Panini

Prosciutto e fontina \$ 13 Prosciutto and Fontina cheese

Salmone mozzarella \$ 13 Smoked Salmon Mozzarella

Uova, fontina, pancetta \$ 14 Eggs Fontina Bacon

Mortadella e burrata \$ 13 Mortadella and Burrata

Main Courses

(all pasta can be made with gluten free penne pasta)

Spaghetti Carbonara \$ 19 Eggs, Bacon, Parmigiano

Fettuccine Alfredo \$ 18 Fettuccine Alfredo sauce

Ravioli al ragù \$ 19 Ravioli Bolognese Sauce

Spaghetti Carrettiera \$ 15 Spaghetti Spicy Tomato

Spaghetti con gamberi \$ 19 Spaghetti with shrimp

Cotolette d'agnello \$ 29^* Grilled lamb chops

Salmone alla puttanesca \$ 26^* Salmon Puttanesca

Sides and Extras

Roasted Chicken Breast \$ 10* – **Salmon Filet 6 oz \$ 14*** – **2 Fried Egg \$ 7*** – **2 Hard Boiled Eggs \$ 6*** - **Turkey Bacon \$ 4**

Sauteed Shrimp \$ 14* **Bacon \$ 4** – **Italian Sauteed Potatoes with Butter and Parmigiano \$ 9**

Italian Hot Sauce \$ 4 – **Caramel Sauce \$ 3*** - **Carrettiera Spicy tomato sauce \$ 8***

Veggie and Legumes (Vegan & Gluten Free)

Asparagi, carote, zucchini e capperi \$ 13 Sautéed asparagus, carrots, zucchini, capers

Broccoli Saltati \$ 8 Sautéed Broccoli

Asparagi alla griglia \$ 9 Grilled Asparagus

Broccoli, fagiolini e spinaci \$ 14 Sautéed Broccoli and Green Beans

Bread & Tuscan evoo

Tuscan Demi Baguette and evoo \$ 4

Bar Ti Amo Brunch

Espresso – Ristorante – Italian Salotto Bar

Classic Italian Coffees & Hot Beverages

Espresso Single \$ 4 | Double \$ 5

Cappuccino \$ 5

Macchiato caldo \$ 4.5

Latte \$ 5

Americano \$ 4

Ciccolata calda Hot Chocolate \$ 5

Drip Coffee \$ 3

Dirty Chai 12 oz \$ 8

Macha Latte 12 oz \$ 7

Shakerato Double Espresso \$ 5

Teas \$ 4

Earl Grey | English Breakfast | Mint

Hot Coffees & Beverages To Go

Cappuccino 12 oz \$ 6

Drip Coffee 12 oz \$ 3 | 16 oz \$ 4

Iced Coffee 16 oz \$ 4

Americano 12 oz \$ 5

Hot Chocolate 12 oz \$ 6

Dirty Chai 12 oz \$ 8

Macha Latte 12 oz \$ 7

Flavors \$.55

Vanilla | Hazelnut | Chocolate | Caramel | White Chocolate

Milk choices \$.50

Almond | Soy | Oat

Hot Teas 16 oz \$ 4 To Go

Earl Grey | English Breakfast | Mint | Ginger

Matcha Latte 12 oz \$ 7

Freshly Squeezed Juices 12 oz \$ 8

- Succo Verde Green Juice
Spinach, Arugula, Green Apple, Celery, Cucumbers
- Succo Giallo Yellow Juice
Pineapple, Mango, Turmeric
- Succo d'Arancia Orange Juice
Oranges freshly squeezed

Italian Specialty Cocktails and vodka drinks with Bare Bone Vodka

Classic Aperol Spritzer \$ 12 Mimosa \$ 12 Italian Bloody Mary \$ 14 Espresso Martini \$ 14 Vodka Sunrise \$ 14

We use **Bristot Tiziano 1919 Riserva Domenico Bristot** coffee beans from Italy www.caffebristot.com