

Cesarina

FRITTATONE DI PASTA CON POLPETTE

Spaghetti & yellow onion frittata, sliced potatoes, fresh tomato sauce, mozzarella, Parmigiano, Meatballs and fresh basil
16.95

PORCHETTA WAFFLE

Waffle, homemade "Porchetta" stuffed with prunes and herbs, stracciatella, arugula, prune sauce, and two "Uova all'occhio di bue"
17.95

LEMON RICOTTA - RASPBERRY WAFFLE

Homemade waffle, lemon-ricotta, rasperry coulis, fresh berries, sliced toasted almonds and maple syrup
16.95

IL MENU del BRUNCH SATURDAYS & SUNDAYS 10 AM - 3 PM

POLENTA, UOVA E TARTUFO GF

Polenta, Porcini, Cremini and Shiitake mushrooms, homemade "Salsiccia" patties, parsley, two poached eggs and freshly shaved black truffle
22.95

FRITTATONE DI MARE GF

Spaghetti frittata, prawn-tomato sauce, clams, mussels, shrimp, arugula and confit cherry tomatoes
21.95

PANE CUNZATO

Homemade "Pagnottella", fresh Mozzarella, Arugula, heirloom tomatoes, capers, red onions, two over easy eggs, marinated white anchovies and fresh basil
17.95

BRUSCHETTONE AVOCADO E PROSCIUTTO

Homemade fig & walnut rustic bread, arugula, avocado, confit cherry tomatoes, shaved Parmigiano, two "Uova all'occhio di bue" and Prosciutto
16.95

"TUTTI FRUTTI" ACAI WAFFLE

Homemade waffle, Acai sorbet, fresh berries, seasonal fruit, pistachio and maple syrup
15.95

LA COLAZIONE DEI CAMPIONI

Two eggs any style, two "Salsiccia Patties", Bombolone, homemade fig & walnut bread with "Burro e Marmellata" and fresh fruit
17.95

TWO EGGS 5.5 | TWO SAUSAGE PATTIES 8 | BREAD, "BURRO e MARMELLATA" 4.5 | BOMBOLONE 5.5 | FRESH FRUIT 5

VEGAN

VEGAN OMELETTE GF

Vegan Omelette, Porcini, Cremini and Shiitake mushrooms, confit cherry tomatoes, spinach and vegan Provolone. Arugula and heirloom tomato salad.
16.95

BRUSCHETTONE VEGANO

Homemade fig & walnut rustic bread, arugula, avocado, confit cherry tomatoes, garlic & basil vegan ricotta and fresh basil
15.95

OATMEAL BRULEE GF

Homemade oatmeal, vegan custard, fresh raspberries, sweet toasted almonds
13.95

"TUTTI FRUTTI" ACAI VEGAN WAFFLE

Homemade vegan waffle, Acai sorbet, fresh berries, seasonal fruit, pistachio and maple syrup
15.95

GF gluten free  Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FATTO CON AMORE

Cesarina

CAFFÈ

ORGANIC DRIP COFFEE	3.5
ESPRESSO single/Double	2/3
CAPPUCCINO	3.5
LATTE	3.5
AMERICANO	3.5
MOCHA	4
HAMMERHEAD	4
CHAI TEA LATTE	3.5
DIRTY CHAI TEA LATTE	4.5

TÈ

BLACK	3.5
GREEN	3.5
CHAMOMILLE	3.5

I CAFFÈ DI CESARINA

LAVENDER HONEY LATTE	5
COCONUT HONEY LATTE	5
NUTELLA MOCHA	5
VANILLA SHAKEN ESPRESSO	4.5

ALL DRINKS SERVED HOT OR ICED | WHOLE/NON FAT MILK | ALMOND/SOY MILK + 0.5 | SYRUP + 0.5

BEVANDE NON ALCOLICHE

ICED TEA	3.5
ARNOLD PALMER	4.5
LEMONADE	4.5
ORANGE JUICE	4.5
COCA COLA	3.5
SPRITE	3.5

APPLE JUICE	4
POMEGRANATE JUICE	4
PINEAPPLE JUICE	4
CRANBERRY JUICE	4
DIET COKE	3.5

BOTTOMLESS

ITALIAN SPRITZ
CHAMPAGNE MARGARITA
CHAMPAGNE MOJITO
SUNRISE MIMOSA
LAVENDER LEMON MIMOSA
TRADITIONAL MIMOSA
16.5
(2 minimum for pitchers)

I DRINK DEL BRUNCH

ROSEMARY CHAMPAGNE FIZZ Sabe Gin, rosemary, lemon juice, egg whites, champagne	9.5
BLOODY MARY Sabe Vodka, Cesarina's bloody mix, salt, pepper, lime juice	9.5
ESPRESSO MARTINI Sabe Vodka, espresso, light cream, brown sugar	11
CHAMPAGNE MARGARITA Sabe Tequila, lime Juice, OJ, champagne	9.5
CHAMPAGNE MOJITO Muddled lime, mint and brown sugar, Sabe Rhum, champagne, bitters	10
SUNRISE MIMOSA Sabe Tequila, OJ, splash of grenadine, champagne	9.5
LAVENDER LEMONADE MIMOSA Champagne, lavender, lemonade, mint	9
TRADITIONAL MIMOSA Champagne, orange juice	9
ITALIAN SPRITZ Prosecco, Cappelletti, soda	10.5