

# LOCANDA VERDE

## Pressed Juice

Tre Stelle <i>pomegranate, valencia &amp; blood orange</i> 13	Roots & Fruits <i>apple, beets, lemon, ginger</i> 13	Super Verde <i>kale, spinach, cucumber, celery, lemon</i> 13
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## From the Bakery

Chef Deb's Signature Pastry Basket 27  
*selection of pastries with butter and homemade jam*

Croissant, <i>plain or chocolate</i>	7	Banana Walnut Muffin (vegan)	6
Orange-Currant-Pignoli Scone	6	Coconut Coffee Cake (gf)	6

## Colazione

Seasonal Fresh Fruits 16

Sardinian Sheep's Milk Ricotta, *truffle honey, grilled orange toast* 23

Toasted Almond Granola, *organic yogurt & fresh berries* 19

Anson Mills Steel Cut Oats, *stewed stone fruit, almonds* 18

Uova a Piacere, *two farm eggs, potatoes rustica, bacon, toast* 26

Frittata Caprese, *roasted tomato, buffalo mozzarella, basil* 25

Lemon Ricotta Pancakes, *blueberries & meyer lemon curd* 24

Toasted Buttermilk Waffle, *strawberries, mascarpone crema* 24

Smoked Salmon, *tomato, red onion, capers, toasted bagel, cream cheese* 29

Egg White Omelette, *spinach, mushrooms, mozzarella* 27

The Continental 32

*an assortment of pastries or yogurt and berries, orange juice and coffee or tea*

## Santarni

Bacon <i>applewood smoked</i> 13	Breakfast Sausage <i>sweet italian with fennel</i> 13	Potatoes Rustica <i>parmesan, garlic</i> 15	Avocado <i>half of a whole</i> 7
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Chef & Owner Andrew Carmellini

Pasticciera Deborah Racicot

Chef della Cucina Tyler Montana