

## Brunch

### Appetizers & Salads

**Heirloom Squash** 15  
honey, chili, aged ricotta, mache,  
pumpkin seed granola

**Mushroom & Burrata** 16  
foraged mushrooms, burrata cheese, hazelnut,  
roasted sunchoke, truffle vinaigrette

**Risotto Arancini** 10  
Vialone Nano risotto croquettes with  
Meyer lemon, marjoram, Grana Padano DOP

**Avocado Toast** 12  
crushed avocado, multi-grain bread,  
whipped goat cheese, mache  
- add poached egg \$2  
- add smoked salmon \$4

**Charred Octopus** 18  
olive oil smashed potato salad, salmoriglio,  
Mediterranean red pepper and almond pesto

**Prosciutto & Burrata** 20  
24-month cured prosciutto di Parma,  
burrata, crushed tomato bruschetta

**Kale & Apple** 15  
Honeycrisp apple, Tuscan kale,  
Brussels sprouts, pistachio pesto, pecorino

**Grilled Chicken Breast Salad** 16  
market greens, roasted tomato,  
avocado, Parmesan

### Pasta

All of our pasta is homemade on the premises daily  
using Italian semolina flour.

Please inquire about gluten free options. +2<sup>00</sup>

**Spinach & Ricotta Ravioli** 22  
foraged mushroom, marjoram,  
heirloom cherry tomato

**Paccheri** 20  
wild shrimp, cauliflower, tomato, chili,  
breadcrumb

**Rigatoni alla Norcina** 22  
house made sausage, porcini mushroom,  
fresh ricotta, crushed truffle

### Sweets

**Apple French Toast** 12  
NY apple stuffed French toast, Greek yogurt,  
New Hampshire maple syrup, spiced apple purée

**Fruit & Yogurt Bowl** 8  
seasonal fruit, Greek Yogurt,  
house made granola, honey

### Brunch

**Mushroom Crostone** 14  
burrata cheese, king oyster mushroom,  
Brussels leaf, poached eggs, filone bread

**Prosciutto di Parma Eggs Benedict** 18  
Prosciutto di Parma, burrata cheese, hollandaise,  
roasted tomato on toasted brioche,  
mixed greens, Yukon Gold potato

**Duck Confit Hash** 16  
Hudson Valley duck, Yukon Gold potato,  
Parmesan, broccoli rabe,  
melted onion, sunnyside egg

**Smoked Salmon Flatbread** 16  
Atlantic salmon, broccoli rabe, sheep's milk ricotta,  
poached egg, chives

**Scamorza & Egg Sandwich** 13  
scrambled eggs, housemade sausage,  
matchstick potato, mixed greens

**Emporio Burger\*** 15  
Pat LaFrieda short rib blend, Taleggio,  
charred scallion aioli, housemade pickle,  
hand cut fries  
- add bacon | avocado \$2 each

*please, no substitutions*  
*egg whites +\$2*

### Sides | 4

**Thick Cut Bacon**

**Housemade Sausage**

**French Fries**

**Home Fries**

**Two Eggs, Any Style**

20% gratuity will be applied to parties of 6 or more.

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