

QUARTINO®

BRUNCH

TUSCAN SAUSAGE PEPPER FRITTATA	12.00
SAUSAGE, FONTINA, ARUGULA, FRESNO PEPPER	
STUFFED ZEPPOLE	8.00
PASTRY CREAM, CHOCOLATE FONDUTA, POWDERED SUGAR	
BACON & EGG PIZZA	19.00
FONDUTA, BACON, EGGS, FRESNO PEPPERS	
TOAST FRANCESE	15.00
FILONE, MAPLE SYRUP, FRESH BERRIES, POWDERED SUGAR	
* QUARTINO SKILLET	12.75
PROSCIUTTO, POTATO HASH, VEGETABLE HASH, KALE, SPINACH, POACHED EGGS, HOLLANDAISE	
VEGETARIANO SKILLET	10.50
POTATO HASH, VEGETABLE HASH, BROCCOLINI, KALE, SPINACH, OVER EASY EGG	
* STEAK & EGGS	21.00
TAGLIATA DI MANZO, EGGS, POTATO HASH	
GNOCCHI & TUSCAN SAUSAGE GRAVY	16.00
GNOCCHI, GRAVY	
* PROSCIUTTO BENEDICT	17.00
FILONE, PROSCIUTTO, ARUGULA, POACHED EGG, POTATO HASH, HOLLANDAISE	

SIDES

POTATO HASH	3.00	SAUSAGE	6.00
EGGS	4.00	FRUIT	5.00
BACON	7.00		

Items can be served raw or undercooked or contain undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

Menu items may contain or come in contact with allergens, please inform your server if you have a food allergy.
Gluten menu available on request.

BRUNCH COCKTAILS

CONDIVIDERE (SHAREABLE COCKTAILS)	LITRE		
	1/4	1/2	1/1
CLASSIC BELLINI HARRY'S AMERICAN BAR	11	22	44
SANGRIA RED APRICOT	8	16	32
SANGRIA WHITE PEACH	8	16	32
MIMOSA	11	22	44
APEROL SPRITZ		24	48

BIBITE

(SPECIALTY COCKTAILS)

ESPRESSO MARTINI THREE OLIVES ESPRESSO VODKA, CAFÉ, BORGHETTI LIQUOR, FRESH-BREWED ESPRESSO	15.00
SANDBAR SUNRISE COCONUT CARTEL DARK RUM, FLOR DE CANA, LIGHT RUM, ORANGE & LIME JUICE, WITH AGAVE & FRESH STRAWBERRY	15.00
CARAJILLO LICOR 43 & FRESH ESPRESSO	16.00
CLASSIC BLOODY MARY CONCIERE VODKA & ZING ZANG BLOODY MARY MIX	15.00