

MATTEO



BENEDICTS

Served with breakfast potatoes

CLASSIC \$15

Housemade English muffin, Canadian bacon, poached eggs, hollandaise, chives

CAPRESE \$15 Veg

Housemade English muffin, fior di latte mozzarella, tomato, basil, poached eggs, pesto hollandaise

MEXICAN \$16

Housemade English muffin, soyrizo, bacon, chipotle hollandaise

CRAB \$18

Housemade English muffin, crab cake with lobster sauce

SALMON \$18

Housemade English muffin, salmon, hollandaise, lemon and dill

TOASTS

On Italian country bread with breakfast potatoes or house salad (GF Toast + \$2)

AVOCADO CAPRESE \$15

Avocado, tomato, burrata, basil, olive oil and balsamic. 2 eggs any style

EMILIANO \$15

Bacon, Mozzarella, 2 eggs any style

OMELETTES

Served with potatoes & toast or English muffin (GF Toast + \$2)

FARMER'S MARKET \$16

Organic seasonal vegetables (Add cheese + \$1)

SOUTH PARK \$16

Ham, bell pepper, onion, mushrooms, cheddar cheese

PASTRIES

Until sold out **GLUTEN FREE AVAILABLE**

BUTTER CROISSANT CHOCOLATE CROISSANT

ALMOND CROISSANT

PORCHETTA & SMOKED MOZZARELLA CROISSANT

MUFFINS

TARTS

SCONES

COOKIES

BAKER SPECIALS DAILY

SEASONAL & HOLIDAY OFFERINGS

HOTCAKES, FRENCH TOAST & BELGIAN WAFFLES

BUTTERMILK PANCAKES \$12

Served with honey mascarpone

RICOTTA CORN CAKES (GF) \$13

Served with maple syrup and whipped

BREAKFAST COMBO \$18

2 pancakes, 2 eggs any style, bacon or sausage, and roasted potatoes (Sub GF corn cakes + \$2)

NUTELLA PANCAKES \$14

Nutella, mascarpone cream, fresh strawberries

PIGGY PANCAKES \$15

3 pancakes stuffed with crispy bacon, drizzled with sea salt caramel and topped with maple butter

BELGIAN WAFFLES \$15

Belgian cinnamon roll waffles with salted browned butter cream cheese

APPLE PIE PANCAKES \$14

Our buttermilk pancakes topped with a warm mound of cinnamon apples, pie crumble and whipped cream

BRIOCHE FRENCH TOAST \$15

With honey mascarpone, berry syrup and seasonal fruit

TIRAMISU BRIOCHE FRENCH TOAST \$16

With espresso dipped brioche, mascarpone cream, cocoa powder, and berry garnish



ILOVE NY \$16 (GF + \$2)

Homemade everything bagel with cream cheese, chives, tomatoes, red onions, smoke salmon, and capers

MONTE CRISTO \$16 Buttery Brioche, prosciutto cotto and

Swiss cheese, (Over easy eggs +\$1)

HUEVOS RANCHEROS \$15

Tortilla, beans, avocado, sour cream, 2 eggs, onions, bell peppers, tomatoes

ENGLISH MUFFIN SANDWICH \$13

Egg, Canadian bacon, smoked mozzarella, avocado

SOYRIZO & POTATO BURRITO \$14(V)

Soy chorizo with potatoes and avocado house-made pico de gallo

Vegan Impossible patty with grilled pineapple, butter lettuce, teriyaki vegan mayo on rosemary semolina bread

SAUSAGE BURRITO \$14

Sausage, eggs, potatoes, avocado, potatoes, cheddar jack cheese

SAVORY CROISSANT \$13

Prosciutto cotto (imported ham), eggs,

IMPOSSIBLE HAWAIIAN BURGER \$16 (V) CRISPY PROSCIUTTO \$15

Crispy prosciutto, lettuce, heirloom tomato sandwich with bright aioli on brioche

CHILAQUILES VERDE (GF)\$15

Fried tortilla, onions, avocado, cheese with homemade green sauce (Eggs +3, chicken + \$4)

VEGGIE BURRITO \$14

Mixed veggies, avocados, potatoes, eggs, cheddar jack cheese

ROASTED CHICKEN \$15

Roasted chicken salad with toasted almonds, cranberries, butter lettuce on bread of choice

PANUOZZO

ITALIAN WOOD-FIRED PIZZA SANDWICH

(Sub GF Toast + \$2)

VEGETARIANO \$13 Mixed grilled vegetables, mozzarella

CAPRESE \$14 Fresh mozzarella, prosciutto, di parma, basil, sliced tomato

PORCHETTA \$15

Porchetta, arugula, sliced tomatoes, provola

SOUP/SALAD

ZUPPA DEL GIORNO \$9

CHOPPED SALAD \$14 (V Available)

Radicchio, cherry tomato, provolone, soppressata, cucumber, pepperoncino, green goddess dressing

GREEN GODDESS \$14

Italian ham, Swiss cheese, tomatoes, avocado, scallions, quinoa, green goddess dressing

BERRY SALAD \$12

spicy toasted almond balsamic reduction

CEASAR SALAD \$13

Romaine, roasted and fried brussel sprouts, traditional Ceasar dressing, parmesan. Add chicken +\$7

CHICKEN SALAD \$14

Chicken salad with sliced almonds, cranberries, with a creamy citrusy vinaigrette on a bed of greens

SIDES

BACON \$5 **SAUSAGE \$5** AVOCADO \$4 SIDE SALAD \$6 FRUIT BOWL \$5

TOAST \$4 GF TOAST \$6 TWO EGGS ANY STYLE \$6 POTATOES \$4

COFFEE **AMERICANO ESPRESSO**

LATTE

SPECIALTY LATTE MAROCCHINO COLD BREW CAPPUCCINO

DRINKS

LEMONADE **SAN PELLEGRINO ICED TEA HOT TEA** SODA



RED WINE

CHIANTI CLASSICO \$13 | \$47 COLLAZZI 'BASTIONI', Tuscany

PINOT NOIR \$13 | \$47 GOLDEN WEST, Washington

MERLOT \$11 | \$39 ALEXANDER VALLEY VINEYARDS

CABERNET SAUVIGNON \$13 | \$47 NOBLE TREE, Sonoma

SUPER TUSCAN \$12 | \$43 SAN POLO 'RUBIO', Tuscany

MALBEC \$11 | \$39 FINCA DECERO, Mendoza

RED BLEND \$12 | \$43 QUEST BY AUSTIN HOPE, Paso Robles

HOUSE RED \$11 | \$39

BEER

STONE \$8 BUENAVEZA, Salt & Lime Lager | 4.7%

SOCIETE \$8 LIGHT BEER, LAGER | 4.5%

PIZZA PORT \$8 CALIFORNIA HONEY, Blonde Ale | 4.8%

FREMONT BREWING \$8 LUSH IPA | 7%

MODERN TIMES \$8 ORDERVILLE, Hazy Mosaic IPA | 7.2%

BEACHWOOD \$8 CITRAHOLIC, IPA | 7.1%

MASTRI BIRRA \$10 ITALIAN CRAFT BEER, Blonde or Red Bottle

WHITE & ROSE

ROSE \$11 | \$39 PLANETA, Sicily

PINOT GRIGIO \$11 | \$39 ALTA LUNA, Veneto

SAUVIGNON BLANC \$12 | \$43 MT BEAUTIFUL, New Zealand

CHARDONNAY \$13 | \$47 DAOU, Paso Robles

CHENIN BLANC/VIOGNIER \$11 | \$39 PINE RIDGE, Napa Valley

HOUSE WHITE \$10 | \$35

SPARKLING

PROSECCO \$11 | \$39 VILLA SANDI, Veneto

ROSE SPARKLING \$13 | \$47 PAUL BUISSE, Loire Valley

MOSCATO D'ASTI \$11 | \$39 COPPO, Piedmont

MORE

RED SANGRIA \$9

WHITE SANGRIA \$9

MIMOSA \$9 | \$32

BELLINI \$9

BLOODY MARY \$11

MICHELADA \$9

ITALIAN SPRITZER \$12

ITALIAN OLD FASHIONED \$9

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