

BREAKFAST

Thursday to Tuesday - 9 am to 2 pm

- Mixed Berries Plate \$15
 - Veggies Omelette. Mushrooms, Bell Peppers, Red Onion, Cherry Tomato, Spinach \$16
 - Egg Sandwich, Scrambled Egg, Swiss Cheese, Bacon, Tomato, Avocado, Hash Browns \$19
 - White Omelette, Spinach Low Fat Cheese \$17
 - Steak an Eggs, 8Oz Strip Steak, 2eggs Sunny Side Up, Roasted Potatoes \$28
 - Puppy Seed Bagel, Smoked Salmon, Capers, Red Onions, Cream Cheese, Tomato \$22
 - French Toast, Challah Bread, Mixed Berries, Maple Syrup \$18
 - Pancakes, Strawberries, Maple Syrup \$16
 - Waffle, Whipped Cream, Blue Berries, Maple Syrup \$18
 - Parfait, Mixed Berries, Organic Greek Yougurt, Organic Granola, Mixed berries, Local Honey \$16
 - Italian Omelet, Prosciutto Cotto DOP, Stracchino Cheese \$18
 - English Muffin, Egg Benedict, Canadian Ham, Hollandaise Sauce \$18
 - Egg Benedict Croissant, Smoked Salmon \$24
 - Sourdough Avocado Toast, Poached Eggs, Smoked Salmon \$25
- Add:
Sausage \$6 - Bacon \$5 - Egg \$3

DOLCE

CORNETTO

- | | |
|------------------------------|------------------------------------|
| Cornetto Plain \$6 | Pan au Chocolat \$7.50 |
| Cornetto Pastry Cream \$7.50 | Girella Dulce de Leche \$9 |
| Cornetto Nutella \$7.50 | Girella Frutta \$9 |
| Cornetto Pistachio \$7.50 | Girella Almond Apricot \$9 |
| Cornetto Jam \$7.50 | Croissant Pistachio Amarena \$7.50 |

MINI DOLCE

- | | |
|-----------------------|-----------------------------------|
| Hazelnut Rocher \$12 | Plum Cake Yougurt And Agrumi \$10 |
| Fruit tart \$9 | Banana Bread \$11 |
| Maritozzo Romano \$10 | (Vegan, Gluten Free, Nut free) |
| Cheesecake \$11 | Blueberry Lemon Cake \$11 |
| Chocolate Mousse \$11 | (Vegan, Gluten Free, Nut free) |
| Sicilian Cannoli \$12 | Caprese Chocolate Cake \$10 |

BOMBOLONI

- Bombolone Plain \$6
Bombolone Pastry Cream \$7.50
Bombolone Nutella \$7.50
Bombolone Pistachio \$7.50
Bombolone Jam \$7

TORTE

- CHOCOLATE CAKE - Cocoa Dacquoise Sponge, 65% Premium Belgian Dark Chocolate \$16
MERINGATA - White Dacquoise Sponge, Soaked With Raspberry Syrup, Diplomatic Cream \$16
AURORA - Almond Sponge Cake, Vanilla Pastry Cream \$14
CROSTATA ALLA NUTELLA - Nutella Tart \$9
CROSTATA DI MARPELLATA - Raspberry Jam Tart \$9

SALATO

PIZZA AL TAGLIO

- MARGHERITA
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil \$9

- FOCACCIA
Cherry Tomatos, Taggiasche Olives, Virgin Olive Oil \$12

PANINO SALATO

- PROSCIUTTO DI PARMA
Arugula, Mozzarella Fior Di Latte \$12
SALAME MILANESE
Ricotta Cheese, Tomato Pesto \$11
MORTADELLA
Parmigiano Reggiano 18mo \$13
PROSCIUTTO COTTO
Ham, Comte Cheese, Dijon Mayonnaise \$12
TURKEY
Turkey, Kale Celery Root, Lemon Honey Dijon \$10

FOCACCIA FARCITA

- PROSCIUTTO DI PARMA
Mozzarella Fior Di Latte, Arugula, Heirloom Tomatoes, Olive Oil, Balsamic Glaze \$16
PROSCIUTTO COTTO
Ham, Truffle, Burrata Cheeses \$22
STRACCIATELLA
Heirloom Tomatoes, Basil Pesto, Eggplant, Arugula \$16

TAX & TIPS NOT INCLUDED IN PRICES.

RISTORANTE

ANTIPASTI

- Beef Carpaccio, Lemon Aioli, Parmigiano Reggiano \$26
- Tuna Tartare, Crispy Tempura, Soy, Truffle \$24
- Prosciutto di Parma DOP, Mozzarella di Bufala \$34
- Calamari, "Fritto Misto" Shrimp, Aioli, Cod fish, Espelette Pepper \$28
- Chilled King Crab Leg, French Cocktail Sauce \$48
- Tagliere Misto, Mixed Cured Meats, Mozzarella, Brie, Olives, Focaccia \$36
- Smoked Salmon, Capers, Chopped Onion, Lemon \$24

INSALATE

- Arugula, Fennel, Watercress, Picholine Olive Vinaigrette, Pecorino Romano, Crispy Tempura \$16
- Tuscan Kale, Avocado, Kale, Dried Tomatoes, Cherry Tomato, Toasted Bread Parmesan Cheese, Lemon Zest, Onion, AV31 Dressing \$21
- Escarole, Tuna, Egg, Olives "Taggiasca" Tomato, Anchovy, Persian Cucumber \$21
- Burrata, Heirloom Tomatoes, Basil, Tomato Vinaigrette \$26
- Caesar, Romaine Lettuce, Parmigiano Reggiano, Focaccia Bread Croutons \$16
- Greek Salad, Tomatoes, Olives, Cucumber, Onion, Feta cheese, Lemon Garlic Dressing \$22

- Add:
Tuna Confit \$6 - Salmon \$12 - Chicken \$8 - Shrimp \$10 - Avocado \$8

BRUSCHETTE

- Avocado, Grilled Shrimp \$26
- Burrata, Prosciutto, Tomato, Basil Pesto, Roasted Garlic \$22
- Tuna Confit, Tomato, Persian Cucumber, Mozzarella, Basil, Taggiasca Olives \$22

SIDES

- Mashed Potatoes \$12
- Sauteed Spinach \$12
- Fries, \$16
- Truffle Fries, Parmesan \$24
- Arugula Salad \$12

CAVIALE

- Kaviari Paris, Oscietre Prestige, Blinis, Classic Garish \$225

PINSA ROMANA

- Margherita, Tomato, Burrata \$25
- Salame Piccante, Pomodoro Sauce, Ricotta Cheese \$26
- Mortadella, Stracciatella e Pistachio \$24
- Truffle, Four Cheese Sauce, Roasted Mushrooms \$34

PASTA 150 GR. AL DENTE

- Rigatoni, Pomodoro Tomato Sauce, Mozzarella "Fior di Latte", Basil \$24
- Spaghetti All'aragosta Lobster, Spicy Tomato Sauce \$46
- Fettuccine Verdi "Bolognese" Beef, Veal, Mushroom Ragu \$32
- Bucatini, Cacio e Pepe Specially Sourced Organic Peppercorns, Pecorino Romano \$32
- Fettuccine Alfredo "Classico di Roma", Parmigiano Reggiano, European Butter \$36
- Spaghetti à Vongole e Bottarga Clams, Cherry Tomatoes, Bottarga \$36

Add Truffle \$18

SECONDI PIATTI

- Sustainably Farmed Norwegian Salmon, Olive Oil Spinach \$34
- Sogliola Alla Mugnaia, Sole, Jasmine Pilaf Rice, Olive Oil, Lemon, Capers \$65
- Angus Beef Strip Steak, Peppercorn Sauce "AV31", Fries \$46
- Chicken Milanese, Tomato, Arugula, Parmesan Arugula Salad \$28

- Av31 Signature Smashed Burger, American Cheese, Lettuce, Onion, Tomato \$24
- Lobster Roll, Sauce Marie Rose, Chives, Fries \$45
- Tuna Salad Sandwich, Celery, Cucumber, Mayonnaise \$19

TAX & TIPS NOT INCLUDED IN PRICES. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions