

SATURDAY & SUNDAY BRUNCH

BRUNCH: 11:00 AM - 3:00 PM

BOTTOMLESS BRUNCH FOOD & DRINK 29.95 PER PERSON

LIVE MUSIC 11:30 AM - 2:30 PM

* Unlimited selection of Brunch dishes and Brunch drinks, no substitutions.
Please no sharing of the bottomless brunch
A la carte pricing noted below, Pizza Menu also available a la carte

WAFFLE 12

Waffle topped with - Mortadella - Sunny Side Up Egg
Saba Sauce

PANCAKES 10 V

Buckwheat Ricotta Pancakes - Lemon - Blueberries

OATMEAL 8 V

House Made Steel Cut - Pistachio - Banana
Press Pot of Cinnamon Steeped Milk

EGG WHITE FRITTATA 12 V

Egg Whites - Spinach - Mushrooms - Onions
Parmigiano Reggiano - Mixed Greens Salad

MONTECRISTO 13

Fried Egg - Fontina Cheese - Italian Ham Sandwich
Rosemary Potatoes

NONNA'S EGGS AND MEAT BALLS 13

Two Sunny Side Up Eggs - Tomato Sauce
House Made Meat Balls - Rosemary Potatoes

SCRAMBLED EGGS 12

Grilled Lamb Sausage - Potato Pancake

POACHED EGGS 14

Burrata Cheese - House Cured Salmon
Green Sauce - Grilled Ciabatta - Rosemary Potatoes

PIZZA 12

Sausage - Egg - Provolone Cheese - Tomato Sauce

Egg - Pancetta - Spinach - Mozzarella Fior di Latte

ROMAINE SALAD 9 Soft-Boiled Egg - Crispy Pancetta - Bagna Cauda Crostino

TAJARIN 15 Egg Yolk Thin Cut Pasta - Veal Ragù

ZUPPA ALLA CAVANESANA 8 Braised Cabbage - Leek - Fontina Bread - Beef Consommé

SIDES

GRILLED SMOKED PANCETTA 4 FRUIT SALAD 5

HOUSE MADE LAMB SAUSAGE 5 ONE EGG 2 Any Style

ROSEMARY POTATOES 3 TOAST 2 White or Wheat

BRUNCH COCKTAILS

BOTTOMLESS COCKTAILS: 18 PER PERSON

MIMOSA 7

WHITE PEACH BELLINI 8

PROSCIUTTO BLOODY MARY 8

HOUSE MADE BEER-MOSA 8

COFFEE 2.95, TEA 2.95, ORANGE JUICE 3.50

V: Lacto-Ovo Vegetarian

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness

TWITTER - @ALBAOSTERIADC

PIZZA

Available A la carte

Wood-Fired Neapolitan-Style Pizza

MARINARA 8.95 V

Tomato, Garlic, Olive Oil, Oregano

MARGHERITA D.O.C 12.95 V

Tomato, Mozzarella Fior di Latte, Basil

ROMANA 11.95

Tomato, Mozzarella Fior di Latte, Anchovies, Capers, Black Olives, Chiles

NAPOLETANA 11.95

Tomato, Anchovy, Mozzarella Fior di Latte, Basil

QUATTRO STAGIONI 13.95

Tomato, Mozzarella Fior di Latte, Basil, Oregano, Olives Mushrooms, Artichokes, Ham

PROSCIUTTO RUCOLA 13.95

Tomato, Mozzarella Fior di Latte, Prosciutto Crudo, Arugula

MELANZANE 12.95

Tomato, Mozzarella Fior di Latte, Oregano, Black Olives, Roasted Eggplant

SALSICCIA E RAPINI 12.95

Tomato, Smoked Mozzarella, Pork Sausage, Broccoli Rabe, Garlic

CAPRICIOSA 13.95

Mozzarella Fior di Latte, Artichokes, Pancetta, Pesto, Tomato, Basil

GORGONZOLA 13.95

Gorgonzola, Garlic, Caramelized Onions, Oregano, Speck

VEGETARIANA 13.95 V

Grilled Vegetables, Garlic, Tomato Parmigiano Reggiano, Smoked Mozzarella

PIEMONTESE 13.95

Fontina Cheese, Mozzarella Fior di Latte, Porcini Mushrooms, Rosemary, Pork Sausage

FORMAGGI 13.95 V

Mozzarella Fior di Latte, Provolone, Parmigiano Reggiano, Garlic, Rosemary, Oregano, Smoked Mozzarella

Toppings

2.50 each

Anchovies, Basil, Black Olives, Cherry Tomatoes, Eggplant, Mushrooms, Onions, Spinach, Arugula, Broccoli Rabe, Mortadella, Salami, Sausage, Mozzarella Fior di Latte, Parmigiano Reggiano, Fontina Cheese, Smoked Mozzarella, Whole Egg, Capers

3.00 each

Prosciutto di Parma

V: Lacto-Ovo Vegetarian V*: Vegan

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness

TWITTER - @ALBAOSTERIADC