

# FIGRELLA

BRUNCH

## BRUNCH DRINKS

Orange & Prosecco	8/31
White Peach Bellini	10/39
Michelada Italiano	10

additional drinks on the back

## CROSTINI & BREADS

Sheep's Milk Ricotta Wild Honey, Mint & Bee Pollen	7
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Soft Scramble Local Farm Eggs, Milk & Butter	8
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Pine Nut Butter House-Made Strawberry Jam	7
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## VEGGIES & SALADS

Potatoes Fried Butterball Potatoes w/ Aioli	10
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Asparagus Fried Asparagus, Parmigiano & Lemon	13
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Mushrooms Wood-Roasted King Trumpet Mushrooms & Salsa Verde	11
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Arugula Salad Hazelnuts, Lemon & Young Pecorino	10
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Little Gem & Kale Salad Asparagus, Avocado, Radish, Scallions & Pistachios w/ Creamy Italian Dressing	14
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## PLATES

Fiorella Granola & Yogurt Oats, Honey, Almonds & Rice	9
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Polenta French Toast Soldiers w/ Maple Almond Butter	12
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Uovo Diavola Deviled Eggs	9
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Oysters Six Hammersley Oysters w/ Red Wine Vinegar & Thyme	15
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Rye Plate Warm Rye Bread, Smoked Salmon, Smoked Trout Spread, Capers, Whipped Cream Cheese, Pickled Red Onion, Herb Salad	16
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Frittata Broccoli, Olives & Ricotta w/ Bitter Green Salad & Toast	13
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Fried Egg Sandwich served with Fried Potatoes + Pancetta \$3 + Mushrooms \$3	10
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Polenta with Fried Egg + Shrimp Scampi \$7 + Braised Greens \$3	13
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Braised Octopus Tomato, Olives, Capers, Chilies & Anchovies	18
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## PASTA\* gluten free options available

Rigatoncini w/ Fra Diavolo Tomato, Chili, Garlic, Herbs & Ricotta	16
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Garganelli with Ragu Pork & Beef Ragu, Parmigiano & Black Pepper	17
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## PIZZA

New Haven Pie Tomato, Parmigiano, Pecorino, Egg & Olive Oil	13
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Margherita Tomato, Basil & Fior di Latte	15
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Spicy Salami Pie Tomato, Salami, Chilies, Marinated Onions & Provolone Picante	16
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## DESSERT

Guittard Chocolate Budino with Hazelnuts	8
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Warm Almond & Meyer Lemon Ricotta Cake Pinenuts & Whipped Cream	9
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