

antipasti

YOGURT PARFAIT granola, fresh berries,
Savannah Bee honey **9** ✓

AVOCADO TOAST semolina, cherry tomato, feta,
baby basil, olive oil **8** ✓

CRISPY BRUSSELS lemon **8** *Vegan*

EGGPLANT CAPONATA BRUSCHETTA **10** *Vegan*

EGGPLANT CHIPS lavender honey, garrotxa cheese **9** ✓

CRISPY CAULIFLOWER pecorino, salsa rosa **12** ✓

SHEEP'S MILK RICOTTA BRUSCHETTA **10** ✓

BUFALA MOZZARELLA apples, almond honey **14** ✓ *GF*

SALUMI BOARD sopresata, chorizo, coppa, arugula,
roasted peppers, marinated tomatoes, cerignola olives **18** *GF*

SAL'S OLD SCHOOL MEATBALLS tomato potato **12**

salads

ARUGULA cherry tomato, parmesan **10** ✓ *GF*

KALE & QUINOA seasonal vegetables, feta **12** ✓ *GF*

KALE CAESAR **10**

add grilled chicken 7 grilled shrimp 8 grilled salmon 9

pasta

TONNARELLI "cacio e pepe" **18** ✓

BUCATINI jalapeno, almond pesto **19** ✓

RIGATONI sausage ragu, fried egg **21** ✓

mains

VEGETABLE FRITTATA pecorino **14** ✓

BAKED FRENCH TOAST seasonal berries,
whipped cream, VT maple syrup **16** ✓

EGGS IN PURGATORY **12** ✓

PROSCIUTTO EGGS BENEDICT **15**

CHICKEN SALAD SANDWICH lemon, parsley **12**

TUNA SALAD SANDWICH arugula, red onion **14**

BLT bacon, arugula, tomato, avocado,
lemon-garlic aioli, fries **14**

BRUNCH BURGER bacon or prosciutto,
american cheese, fried egg **16**

GRILLED CHICKEN PAILLARD arugula, cherry
tomatoes, pecorino, lemon vinaigrette **22** *GF*

sides

EGGS any style **5** *GF*

BACON maple pepper **6** *GF*

HOME FRIES **6** *Vegan*

cocktails

UGO **12** *GF*

BLOOD ORANGE MIMOSA **10**

BLACKBERRY & ELDERFLOWER BELLINI **11**

HOUSE-MADE BLOODY MARY **12**



✓ = Vegetarian

Vegan = Vegan

GF = Gluten Free

HOUSE-BAKED *bread*s

HAND-ROLLED *pastas*

LOCALLY SOURCED *ingredients*

Consuming raw or undercooked eggs, beef, milk products, pork, poultry,
seafood or shellfish may increase your chances of foodborne illness.