

# *Tootsies Brunch Page*

## *Pastries*

**Plain Croissant \$3.25**

**Nutella Croissant \$3.50**

**Marmalade Croissant \$3.50**

**Housemade Scones \$3.50**

**Muffin \$3.50**

**Chocolate Croissant \$3.50**

**Almond Croissant \$4.25**

**Zeppole \$0.75 ea**

**Bomboloni \$4.00**

## *Breakfast*

**SERVED ALL DAY ONLY SATURDAYS**

**\*\*SERVED WITH OVEN ROASTED PANCETTA POTATOES\*\***

**Uova alla Romana \$12.00\*\***

Poached egg on toasted bread with marinated olives and celery  
finished with an olive oil drizzle

**Frittata del Giorno \$12.00\*\***

Italian style omelet served with toasted bread and marmalade  
(veggies change seasonally)

**Breakfast Panino \$12.50\*\***

Sautéed baby spinach, crispy pancetta, pecorino cheese and a medium fried egg on ciabatta roll

**Housemade Ricotta Pancakes \$11.00**

House made ricotta pancakes served with fresh fruit and syrup finished with powder sugar

**Salsiccia e Peperoni \$12.00\*\***

Roasted red bell peppers and caramelize onions served with Italian sausage on a bed of scrambled eggs

**Caffe` - Coffee**

**sgl/dbl**

Espresso	2.75 3.25
Cappuccino	3.50 4.50
Latte Macchiato	4.00 4.75
Espresso Macchiato	2.75 3.00
Americano	3.00 3.50
Drip Coffee	sm. 2.50 lg. 2.75
Hot Chocolate	4.25 4.75
Mocha Cioccolata	4.00 4.75
Moka all`italiana	4.00
The/Tea	cup 3.50
Caffe` Shakerato	3.50

## *Salads*

HOUSEMADE FOCACCIA BREAD ON THE SIDE

### **Lo Spinacio \$10.75**

Baby spinach mixed with sautéed mushrooms, peas and seared chicken breast topped with ricotta salata and dressed with balsamic vinaigrette

### **Insalata di Tonno \$10.25**

Wild arugula salad tossed with cannellini beans, shaved fennel and tuna dressed with a light citronette dressing

### **Arancini di Riso \$11.00**

Risotto Balls with peas and Fontina cheese served over an Arugula and Parmigiano Reggiano

## *Panini Sandwiches*

SERVES WITH A ORGANIC MIX GREEN SALAD.

### **Pollone \$11.75**

Crispy fried chicken breast on a toasted sfilatino roll, topped with endive slaw

### **Tuna Panini \$11.00**

Yellow fin tuna mixed with onions, celery, capers topped with egg and arugula on focaccia bread

### **Hot Coppa Panini \$9.00**

Spicy cured coppa with roasted fennel, caramelized onions and provolone cheese on focaccia bread

### **La Carota Panini \$9.00(vegetarian)**

Oven roasted baby carrots with mint and caper pesto and mozzarella di bufala on focaccia

### **Italiano Panini \$9.00 (vegetarian)**

Sautéed spinach with green onions, ricotta cheese with sundried tomatoes and house made pesto on focaccia bread

### **Genoa Panini \$ 9.00**

Genoa Salame with artichokes, arugula pesto and provolone cheese on focaccia bread

### **Soppressata \$8.50**

Soppressata salami served with tartufata and Fontina cheese on focaccia bread