

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 Parmiggiano Reggiano

Cavolini di Bruxelles \$10.50

Brussel sprouts, croutons, prosciutto, hard boiled egg, mustard vinaigrette

Panini Sandwiches

CHOICE OF HOUSEMADE CHIPS OR A MIXED GREENS SALAD

Pollone \$11.75

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

Tootsie's Burger \$11.75

Veal, pork and beef blended with olives and oregano, served with caramelized onions, mozzarella cheese on a toasted rosemary roll with house made shoestring fries

Porchetta \$12.00

Slow roasted, herbed stuffed pork loin thinly sliced with arugula and lemon vinaigrette on focaccia bread

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, aragula pesto and provolone cheese on focaccia bread

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