

	GLASS	CARAFES 1 LT	BOTTLE
BUBBLES:			
Antinori, Col De Salici – Prosecco Extra Dry, DOCG '10	8	-	32
Gloria Ferrer, Sonoma Brut – Private Cuvee	10	-	36
Mimosa	6	25	-
Bellini	7	30	-

	GLASS	CARAFES 375 ML.	BOTTLE
WHITE:			
Alois Lagedar Dolomiti - Pinot Grigio '09	9	16	31
Casali Maniago - Tocai Friulano DOC '09	11	20	38
Joseph Carr, Napa – Sauvignon Blanc '09	9	16	31
Tablas Creek, Patelin de Tablas, Paso Robles, Rhône Blend '10	12	22	42
Byron, Santa Barbara - Chardonnay '09	10	18	35

RED:			
Vietti, Tre Vigne - Barbera D'Asti DOC '08	12	22	42
Vignabaldo, Pagiu' - Sangiovese dell'Umbria IGT '09	8	15	28
Li Veli, Primonero Salento IGT, Puglia - Primitivo/Negroamaro '08	8	15	28
Adesso, Sicilia - Nero d'Avola IGT, '10	10	18	35
Haraszthy Family Cellars, Lodi - Old Vine Zinfandel '08	9	16	31
York Creek, Cuvee SC - Cabernet Blend	11	20	38
Cambria, Julia's Vineyard – Pinot Noir '08	14	25	49

DOUBLE BARREL SABLE COCKTAILS:

~AVAILABLE FOR BRUNCH ONLY~

Balsamic Bloody Mary	8.50
Homemade Organic San Marzano Mix & San Dried Tomatoes Infused Sable.	
Strawberries Champagne Cocktail	8.50
Sorbetto al Limone	8.50
Espresso Shakerato	8.50

BEER:

Moretti, Peroni & Corona Light.	4.50
Anchor Steam	5
Oro Milano Doppio Malto	5.50
Il Manurbrio "Hangover Cure"	
Your Choice Of Beer Add	
Fever Tree Bitter Lemon	2

BITES (DAILY 3:00 – 7:00)

SPICY WALNUTS	4	WARM OLIVES	4
SMOKED SEASONED ALMONDS	3	TRUFFLED POPCORN & PARMESAN CHEESE	6
GORGONZOLA & MIELE	8	PIZZETTE	
On Celery Stalks with Truffle Honey Drizzle		Tomato, Mozzarella	6
CAPRESE SKEWERS	6	Prosciutto, Mozzarella & Arugola	8
BACON WRAPPED MEDJOOOL DATES	8	CALZONE	6
Piping Hot, Filled with Goat Cheese		Mozzarella, Green Olives & Tomatoes	
IL TAGLIERE (FOR 2)	14	Served With Warm, Spicy Tomato Sauce	
Prosciutto Di Parma, Pear Slices,		FOCACCIA FARCITA	6
Parmeggiano Reggiano Stravecchio,		Pressed Focaccia With Sun Dried Tomatoes	
& Warm Focaccia.		Feta Cheese, Kalamata Olives & Arugola	

SIPS & BITES

BRUNCH
SATURDAY & SUNDAY
11:00 - 2:00

D&S BRUNCH FAVORITES

OVEN BAKED "FRENCH TOAST" With Red Wine Caramel Sauce, Fresh Berries & Mascarpone	10.00
YOGURT, GRANOLA & FRESH BERRIES Plain Non Fat Greek Yogurt, Vanilla & Nuts Granola.	8.25
SMOKED SALMON Bagel, Cream Cheese, Tomatoes, Capers, Red Onion, Cucumbers & Lemon.	10.00
TERRA COTTA POACHED EGGS On Bruschetta Style Bread Brushed With Herbed Olive Oil And Topped With Prosciutto & Arugula. Side of sliced heirloom tomatoes.	12.00
TODAY'S BAKED FRITTATA Hot Out Of The Oven 3 Organic Eggs Frittata With Side Of Warm Fingerling "Patate Trifolate" ~ Pancetta, Fontina, Fresh Rosemary Caramelized Onion	13.00
~ Marinated Artichokes Hearts, Sun Dried Tomatoes, & Goat Cheese	11.00
PIZZETTA ~ Fresh Tomatoes & Mozzarella topped with Basil Steamed Scrambled Eggs ~ Prosciutto Cotto, Marinated Artichoke Hearts, Steam Scrambled Eggs.	8.25

MORE EGGS OPTIONS

STEAMED SCRAMBLED Served with Tomatoes, Toast & Homemade Jam	4.95
Add Cheese	1.00
Side Of:	
Bacon	2.00
Warm Fingerling "Patate Trifolate"	2.00
QUICHES ~HOME BAKED ~ Served with Soup or Salad	8.95

CROISSANTS & BAGELS SANDWICHES

EGGS, PROSCIUTTO & MOZZARELLA	7.50
EGGS, CHEESE, TOMATOES & BACON	5.50
EGGS, CHEESE & TOMATOES	4.00
CREAM CH. & TOMATOES OR CUCUMBERS	2.75
CREAM CHEESE	2.25
ADD HONEY, JAM OR NUTELLA	.75

BREAKFAST

Home Baked Fresh Daily:	
~MUFFINS:	2.00
~Polenta-Blueberry w/ Extra Virgin Olive Oil	
~Whole Wheat, Fresh Orange & Chocolate Chip	
~SCONES(Cranberry-Walnuts or Raisins)	1.75
Il Fornaio Pastries	
~Plain Croissants	2.00
~Almond, Chocolate Croissants	2.20
HOME BAKED BISCOTTI	
~ Chocolate covered & Plain	1.75-1.95
HOME BAKED BANANA BREAD	2.00
FRESH FRUIT CUPS	3.00

BRUNCH

ALL DAY MENU

PANINI

....warmed on our Panini Press

~ Served with Soup or Salad~

~Whole Wheat Focaccia also available~

SOPRESSATA & MOZZARELLA	9.25
Spicy Salame, Mustard, Pepperoncini & Fresh Mozzarella on Ciabatta or Focaccia	
TACCHINO	8.75
Turkey topped with Swiss Cheese & Pesto served on sliced Sourdough Loaf or Focaccia	
CHICKEN SALAD	8.75
Provolone & Baby Spinach on Italian Bread	
TUNA SALAD	8.75
Swiss & Spinach on Olive Bread or Focaccia	
EGGPLANT & PESTO	8.75
Roasted Bell Peppers & Fresh Mozzarella on Focaccia	
CAPRESE	8.75
Olive Loaf or Herb Focaccia layered with Tomatoes, Fresh Mozzarella, Cucumbers & Feta	

SANDWICHES ~ Served with Soup or Salad~

~On whole wheat, marbled rye or sourdough~

TURKEY SANDWICH *	8.45
Fresh Roasted Turkey.	
TURKEY WITH CRANBERRY **	8.95
TURKEY AVOCADO *	9.45
CLUB SANDWICH ~ SINGLE DECK~ *	9.45
B.L.T. **	8.45
EGG SALAD **	8.45
Add Cheese or Avocado	1.00

* With Lettuce, Tomatoes, Mayo & Mustard

** With Lettuce, Tomatoes & Mayo

SOUPS ~ Our Soups are all Homemade &

Served with Sliced Baguette or Corn Bread~

Small / Large	3.95 / 4.95
SOUP & SALAD	7.25
QUICHE W/SOUP OR SALAD	8.95
1/2 PANINO W/SOUP OR SALAD	7.25

LOW CARB WRAPS

~Made with Lavash Bread~

~served with Soup or Salad~

TURKEY, PROSCIUTTO COTTO OR GRILLED CHICKEN	9.45
Oregano, Mayo, Tomatoes & Lettuce	
BACON & ARUGOLA	9.95
Crispy Bacon, Arugola, Mozzarella, Mayo & Tomatoes	
Add Cheese or Avocado	1.00
Add Steamed-Scrambled	

SALADS

~served with Sliced Baguette or Corn Bread~

ARUGOLA	7.45
Shaved Parmesan Cheese, Fennel & Lemon Vinaigrette.	
SPINACI	7.45
Ricotta Salata, Cherry Tomatoes, Bacon Bits, Red Onions & Balsamic Vinaigrette.	
GRECA	7.45
Spring mix, Black olives, Cherry Tomatoes, Feta, Cucumbers & Shallot-Thyme Vinaigrette.	
CAESAR SALAD	7.45
INSALATA CAPRESE	3.95 - 4.95
Cherry Tomatoes & Mozzarella with Pesto.	
ADD GRILLED CHICKEN	3.00
ADD CHICKEN SALAD	2.00
Grilled Chicken, Sun Dried Tomatoes, Rosemary, Olive Oil & a Touch of Mayo.	
ADD TUNA SALAD	2.00
Capers, Red Onions, Mustard & Mayo.	

ALL DAY