

Espresso Bar Restaurant Lounge

Serving breakfast lunch dinner & weekend late night healthy & guilty Italian pleasures in a lounge elegant casual settings

Open Daily

Sunday Thru Wednesday 9am to 12 midnight

Thursday Friday Saturday 9am to 2am

Service Style

Authentic Italian bar where you can have breakfast standing at the bar sipping an espresso or cappuccino while eating an Italian puff pastry apple pocket or having a freshly squeezed healthy juice and a maritozzi croissant filled with fresh whipped cream at a table.

Breakfast and lunch service is counter style: you make your selection at the cashier register, name your order, pay, get your order check printed along with a number sign and the food and beverages will be brought to your table. You can also have a quick bite standing at the bar in true Italian fashion

Dinner service will be classic restaurant style with servers taking your orders after you'll be seated by a host

Clientele

With our décor, interior design, menu choices and unique ambiance we will appeal to everyone looking to have a delicious healthy breakfast or lunch or a more indulging one spending quality time with friends & family in our elegant lounge restaurant. Dinner time comes and the place will become a happening spot where our patrons will enjoy succulent healthy Italian recipes in a trendy atmosphere, while sipping on our specialty Italian cocktails and wines, as well as all top shelf with lounge music playing and occasional young talented DJs spinning at weekends.









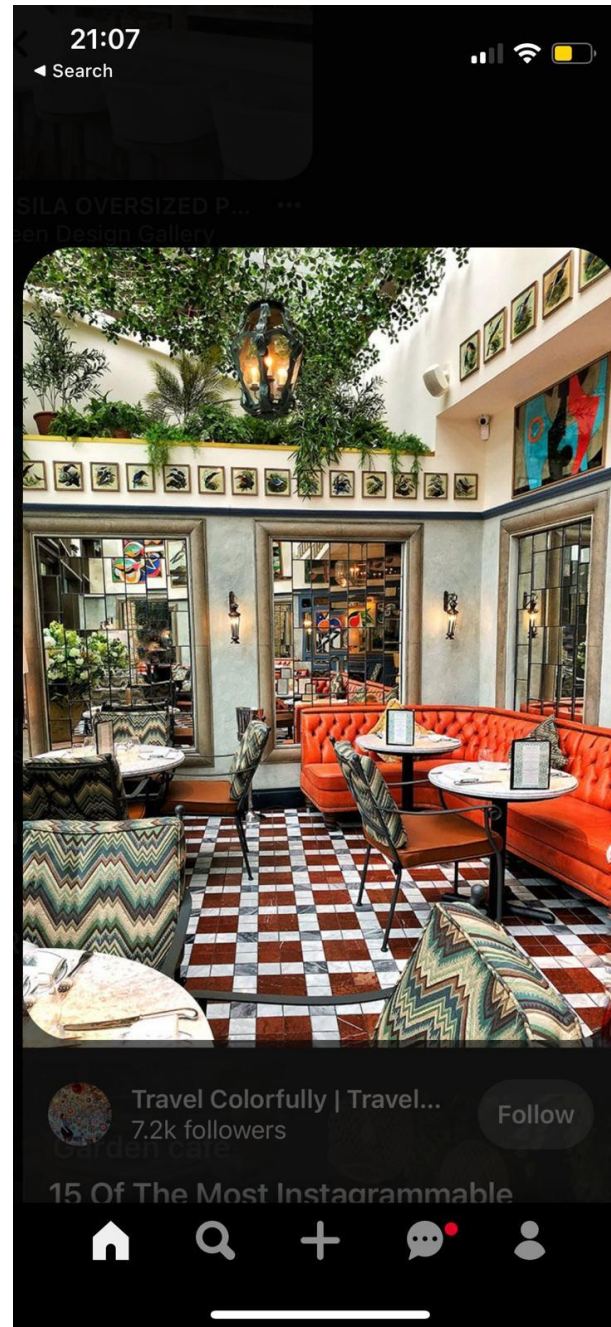
















Paces Ferry Pl NW



Appetizers

Bruschetta with sauteed zucchini
Bruschette with eggplants
Bruschette with fresh tomatoes and basil
Prosciutto plate
Salami plate

Eggplant Parmigiana
Beef carpaccio
Smoked salmon salad
Caprese mozzarella salad
Burrata cheese with cherry tomatoes

Salads

Mista field greens balsamic evoo dressing
Tricolore salad (tomatoes, cauliflower, celery)
Farro Salad (Farro, broccoli, Gorgonzola, black olives)
Light Green & Red Salad (cabbage, cherry tomatoes, olives)
Dark Green Salad (baby spinach, arugula, green olives, capers, broccoli)
Red Radicchio Salad evoo & balsamic dressing

Veggie and Legumes

Sautéed Broccoli
Braised Lentils
Grilled Asparagus
Sautéed Spinach

Sautéed Green Beans
Sautéed Cauliflower
Cannellini Beans
Borlotti Beans

Panini and Toast

Panini with Prosciutto Fontina
Toast with Italian Pureed Cannellini Beans and black Olives
Toast with Italian Pureed Lentils and Castelvetro Olives
Panini with Smoked Salmon and Mozzarella
Vegetarian Panini with Grilled Eggplants and Zucchini
Toast with Avocado & Pantelleria Capers

Pasta Dishes

Penne with Fresh Tomato and Arugula
Fusilli with Broccoli
Conchiglie shell pasta with Eggplants and Spicy Tomato Sauce
Gemelli with Gorgonzola Cheese and Saffron
Ravioli Bolognese Sauce

Main Courses

Tuscan Beef Stew
Grilled Pork Chop
Oven Roasted Chicken Breast with Eggplants
Red Snapper with Balsamic Reduction
Uova Pomodoro Sautéed Egg with Tuscan Tomato Sauce
Grilled Salmon with Rapini
Stewed Rabbit

Italian Pastry and Italian Cakes

Dito with pastry cream – Maritozzi with fresh whipped cream – Maritozzi with chocolate
Apple Strudel – Rice pudding – Apple puff pastry pockets

Breads & Tuscan evoo

Tuscan Demi Baguette
Italian Ciabatta