

COLAZIONE

IL BUCO

- 14 Continental** *squeezed-to-order orange juice, organic breads, ricotta, jam, coffee or tea*
- 9 Yogurt** *fresh fruit, granola, keepsake farm's honey*
- 11 Ricotta** *seasonal compote, organic bread, keepsake farm's honey*
- 12 Hot Cereal** *our blend of quinoa, groats, millet cooked in whey, poached dry fruit, maple syrup*
- 9 Chia Pudding** *housemade almond milk, agave, seasonal fruit*
- 14 Avocado Toast** *6-minute farm egg with anchovy, aleppo pepper*
- 12 Uova a Piacere** *two farm eggs as you like them, housemade toasted bread*
- 12 Breakfast Sandwich** *with egg, fontina, pickled vegetables and aioli, served with arugula salad*
\$3 add pancetta
\$3 add avocado
\$3 add salame rosa
- 16 Eggs al Forno** *baked eggs, lonza, cracked wheat toast, fresh sage*
- 18 Porchetta and Eggs**
arugula, salsa verde
- 12 Torta de Espana** *eggs, fingerling potatoes, confit onions*

LA FILOSOFIA

Our breads & pastries are house made and baked using organic whole grains and long fermentation. Our dairy is from Battenkill Creamery, our eggs are farm raised and organic.

PASTICCERIA

- 12/17 Pastry Basket**
housemade pastries, butter, jam, ricotta
- 3,5 Bomboloni**
- 4 Filled Bomboloni**
- 4 Blueberry Muffin**
- 4 Blackberry Walnut Muffin**
- 4 Olive Oil Cake**
- 6 Fresh Fruit Crostata**
- 6 Savory Crostata**
- 2 Biscotti**
chocolate-pistachio or star anise

CAFFETTERIA

By Coperaco

- 4 Coffee** **3,5 Cortado**
- 3 Espresso** **3,5 Macchiato**
- 3 Americano** **4 Cappuccino**
- 4 Double** **4 Latte**
- 4 Cold Brew Iced Coffee**
- 5/7 Fresh Orange Juice**
- 5/7 Fresh Grapefruit**

5 Teas by Rishi
earl grey, English breakfast, jade cloud, lemon verbena, matcha super green, peppermint sage, turmeric ginger