

BREAKFAST

VANILLA BEAN OLIVE OIL WAFFLE 14.00

 *RASPBERRY SPARKLING WINE*

Vanilla Bean Olive Oil waffle topped with mixed berries and finished with cinnamon-sugar dust. Served with whipped butter and warm maple syrup.

LEMON RICOTTA PANCAKES 15 *ALMOND SPARKLING WINE*

Four lemon ricotta pancakes, topped with blueberry compote and finished with cinnamon-sugar dust. Served with whipped butter and warm maple syrup.

OLIVE FARMER'S BREAKFAST 15 *df* *BRUT SPARKLING WINE*

Two eggs served your way, choice of **White Balsamic**-glazed bacon or house-made maple sausage and herb-roasted potatoes or fresh fruit. Served with a slice of Noble Bread multi-grain toast.

OLIVE FARMER'S TOAST 15 *BRUT SPARKLING WINE*

Three ricotta-infused scrambled eggs served on house-made focaccia with **White Truffle Oil** drizzle, crushed **Red Pepper Flakes**, and fresh parsley. Choice of **White Balsamic**-glazed bacon or house-made maple sausage.

*Try with our **Sonoran Scorch Hot Sauce**

ARCANGELO BENNY 15 *CHARDONNAY*

Toasted focaccia topped with **provolone**, Italian-style charred greens, two poached eggs, **White Balsamic**-glazed bacon, & house hollandaise. Garnished with fresh parsley. Served with a side of fresh fruit.

BREAKFAST PANINOS

FLORENTINE 12.50 *OLIVE MILL-MOSA*

Mozzarella, grana padano, ricotta, **feta cheese**, scrambled eggs, Italian-style charred greens, baked in our pizza oven, folded as a panino, side of garlic aioli.

BACON, POTATO & RICOTTA 12.50 *BLOODY CAESAR*

Mozzarella, grana padano, ricotta, herb-roasted potatoes, scrambled eggs, and **White Balsamic**-glazed bacon, baked in our pizza oven, folded as a panino, side of garlic aioli.

SAUSAGE, POTATO & RICOTTA 12.50 *BLOODY CAESAR*

Mozzarella, grana padano, ricotta, herb-roasted potatoes, scrambled eggs, and house-made maple sausage, baked in our pizza oven, folded as a panino, side of garlic aioli.

SIDES

WHITE BALSAMIC-GLAZED BACON 5.50

HOUSE-MADE MAPLE SAUSAGE 5.50

TWO EGGS 3

SIDE OF TOAST 2.50

SEASONAL FRESH FRUIT 4.50

HERB-ROASTED POTATOES 5

FOR THE KIDS

12 YEARS OLD AND YOUNGER

KIDS CHOCOLATE CHIP WAFFLE 7.50 *v*

Half **Vanilla Bean Olive Oil** waffle topped with chocolate chips & finished with cinnamon-sugar dust. Served with a side of warm maple syrup.

LITTLE FARMER'S BREAKFAST 8 *df*

One egg served your way, choice of **White Balsamic**-glazed bacon or house-made maple sausage and herb-roasted potatoes or fresh fruit. Served with a slice of Noble Bread multi-grain toast.

BEVERAGES

BEER PINT 8 / PITCHER 25

See Board

FLIGHT 15 - *pick 4!*

SANGRIA GLASS 10 / CARAFE 29.90

House-made red, white or seasonal

BLOODY CAESAR 11.50

 *Try it Spicy!* - **Sonoran Spicy Beans**, **Jalapeño Mexican Lime Olives**, Jalapeños, extra Tobasco

SPIKED PRICKLY PEAR LEMONADE 10

Sprizzeri Secco Rosé sparkling wine, Prickly Pear Lemonade, **Prickly Pear White Balsamic Reduction**

STRAWBERRY MILL-JITO 10

Sprizzeri Lime Elderflower sparkling wine, **Strawberry Balsamic Reduction**, Strawberries, Limes, Mint Leaves

MILL-STYLE APEROL SPRITZ 10

Sprizzeri Classico Orange sparkling wine, Rim of **Vanilla Bean Olive Oil** & turbinado sugar, spiralized orange peel

SPARKLING PEACH SUNRISE 10

Sprizzeri White sparkling wine, **Peach White Balsamic Reduction**, Peach Purée, **Peaches**, Blueberries

PEPSI PRODUCTS, FRESH-BREWED ICED TEA 3.50

COFFEE

Order at Infusion Coffee & Tea



  **OLIVE MILL SPARKLING WINE 10**
Peach · Raspberry · Almond · Strawberry · Brut

WINE BY THE GLASS 9

House Red · Cabernet Sauvignon · Chardonnay · Pinot Grigio

WINE BY THE BOTTLE **STARTING AT 25**

Ask for details!

OLIVE MILL-MOSA 9.50

Peach · Raspberry · Almond · Strawberry · Brut

FLIGHT 17 - *pick 4!*



Olive Oil is the only oil we use and fry with in del Piero Kitchen!



del Piero Kitchen uses Nitrate-Free Bacon!

 Olive Mill Original  Spicy **Owner's Favorites** *df* dairy-free *gf* gluten-free *v* vegetarian

Items in green are available for purchase inside our Marketplace!

del Piero Kitchen is not a Gluten-Free Kitchen