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## BAR DOUGH

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### BREAKFAST OPEN - 11 AM

#### FRITTATA \$11.00

Egg souffle, braised greens, fontina, arugula

#### LOX FLATBREAD \$19.00

Dill mascarpone spread, smoked salmon, cucumbers, tomatoes, pickled red onion

#### STEEL CUT OATS \$8.00

Slow cooked old fashioned oatmeal, blueberries, maple syrup

#### GREEK YOGURT \$9.00

Low fat yogurt, blueberries, granola, honey

#### BREAKFAST SANDO \$19.00

Polidori breakfast sausage, souffle egg, American cheese, chili aioli with confit potatoes

#### BRIOCHE FRENCH TOAST \$16.00

Cinnamon custard brioche, roasted apple compote, maple syrup

#### AVOCADO TOAST \$19.00

Toasted brioche, avocado mash, burrata, salsa verde, fried egg, pickled onion, arugula

#### THE STANDARD \$17.00

2 eggs, confit potatoes, choice of brioche or english muffin, choice of bacon or breakfast sausages

### BREAKFAST SIDES

BACON \$4.00

BREAKFAST SAUSAGE \$5.00

CONFIT POTATOES \$4.00

TOASTED BRIOCHE \$3.00

ENGLISH MUFFINS \$3.00

FRUIT SALAD \$4.00

### BREAKFAST COCKTAILS

MIMOSA \$17.00 | \$23.00

Orange juice, prosecco

APEROL SPRITZ \$16.00

Aperol, prosecco, soda water

ESPRESSO MARTINI \$18.00

Espresso vodka, kahlua, averta served up

LIMONCELLO SPRITZ \$17.00

Gin, limoncello, bergamot, lemon, prosecco

### ALL DAY

#### APPETIZERS

CASTELVETRANO OLIVES \$8.00

Olives marinated with orange, garlic, olive oil

FRITTO MISTO \$15.00

Fried calamari, fennel, olives, parsley, chili aioli

OUR SIGNATURE MEATBALLS \$17.00

Blend of beef, pork, pancetta, marinara, basil, parmesan

BURRATA \$18.00

Whipped cannellini puree, crispy chickpeas, saba, pinsa bread

CHARCUTERIE PLATE \$17.00

Coppa, calabrese, prosciutto cotto, giardiniera, grissini breadstick

## SALADS

### CHOPPED \$16.00

Tomato, cucumber, red onion, garbanzo beans, romaine, pepperoncini vinaigrette, fried pepperoni

### CARROT & FARRO \$17.00

Roasted & raw carrots, farro, wild rice, arugula, pine nuts, carrot cumin vinaigrette

### VERDE \$13.00

Arugula, balsamic, olive oil, grated Midnight Moon® goat cheese

### BABY GREEN CAESAR \$16.00

Little gems, seasoned breadcrumbs, parmesan, fried shallots

### CHICKEN PANZANELLA \$22.00

Lacianato kale, shredded chicken, golden raisins, croutons, pickled shallots, pine nuts, roasted tomato, vinaigrette, Piave cheese

## PIZZA

### MARGHERITA \$23.00

Fresh mozzarella, crushed tomato, basil, olive oil

### SPICY \$26.00

Calabrese, coppa, crushed tomato, mozzarella, basil, hot honey

### QUATTRO FORMAGGI \$23.00

Fresh Mozzarella, shredded mozzarella, fontina, parmesan

### SIGNORE BIANCO \$26.00

Burrata, creamed leeks, pepperoncini, castelvetrano olives, red onion, sausage, parmesan, fennel pollen

## PASTA

### BUCATINI ALL' AMATRICIANA \$27.00

Guanciale, tomato sauce, parmesan

### RIGATONI CACIO E PEPE \$26.00

Pecorino Romano, black pepper

### MALFADINE PESTO GENOVESE \$25.00

Basil pesto, pine nut

### PASTA \$31.00

Shrimp beurre blanc, salsa verde

## SANDWICHES

Served with Fries

### 32ND AVE CHEESEBURGER \$22.00

Griddled onions, American cheese, pickles, special sauce, toasted brioche bun

### CHICKEN PARM \$22.00

Chicken cutlet, mozzarella, basil, marinara, parmesan, sesame hoagie

### TURKEY SUPREME \$21.00

Roasted turkey breast, bacon, white American cheese, chili aioli, pickles, lettuce, tomato, onion, sesame hoagie

### 3 LITTLE PIGS \$21.00

Roast pork, prosciutto cotto, calabrese, cherry peppers, pepperoncini, Fontina, dijon aioli, sesame hoagie

## DESSERT

### TIRAMISU CUP \$9.00

Cocoa whipped mascarpone, espresso soaked lady fingers

## BOTTLE WATER TO GO \$4.00

## COCKTAILS

### APEROL SPRITZ \$16.00

Aperol, prosecco, soda water

### BARDOUGH OLD FASHIONED \$18.00

Wild turkey rye, faretti biscotti famosi, pernod over ice

### ESPRESSO MARTINI \$18.00

Espresso vodka, kahlua, averna served up

### ROSEMARY BASIL SMASH \$16.00

Tequila blanco, rosemary basil simple, lemon over ice with salted rim

### LIMONCELLO SPRITZ \$17.00

Gin, limoncello, bergamot, lemon, prosecco

### BLOOD ORANGE ITALIAN MULE \$17

Vodka, blood orange, basil, lemon, ginger

### PAPER PLANE \$18

Bourbon, aperol, amaro nonino, lemon, served up

## WINE 6oz | 9oz

### WHITE WINES

**FEUDI DI \$14.00 | \$21.00**

San Gregario | Italy

**MIRAVAL \$14.00 | \$21.00**

Rose | France

**SEAGLASS \$15.00 | \$24.00**

Chardonnay | California

**OKO ORGANIC \$14.00 | \$21.00**

Pinot Grigio | Italy

**ARCHER ROOS \$15.00 | \$24.00**

Sauvignon Blanc | Chile (on tap)

### RED WINES

**ILLUMINATI RIPAROSSO \$16.00 | \$24.00**

Montepulciano | Italy

**POGGIO \$15.00 | \$22.00**

Scalette Chianti | Italy

**CLINE \$15.00 | \$22.00**

Pinot Noir | California

**SEAN MINOR \$14.00 | \$21.00**

Cabernet | California

### BUBBLES

**CINZANO \$16.00 | \$23.00**

Prosecco | Italy

**MIONETTO \$14.00 | \$21.00**

Prosecco Rose | Italy

**GH MUMM \$105.00**

Champagne | France (btl)

## BEERS

### DRAFT

**COORS LIGHT LAGER \$8.50**

4.2% ABV

**ODELL LAGERADO \$9**

4.5% ABV

**AVERY WHITE RASCAL \$9**

5.6% ABV

**OSKAR BLUES DALE'S PALE ALE \$9**

6.5% ABV

**DENVER BEER CO. JUICY FREAK IPA**

**\$10**

6.5% ABV

**AVERY IPA \$10**

6.5% ABV

**ODELL 90 SHILLING \$10**

5.3% ABV

**LEFT HAND MILK STOUT \$10**

6.0% ABV

### CAN

**HOLIDAILY BLONDE ALE \$9.00**

(Gluten free)

**HIGH NOON SELTZER \$9.00**

**ATHLETIC NA RUN WILD IPA \$8.00**

0% ABV

**STEM DRY CIDER \$8.00**

6.8% ABV

\*Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed.