



WEEKEND BRUNCH 11am–3pm Saturdays and from 10am-3pm Sundays

PER LA TAVOLA FOR THE TABLE

BRUSCHETTA BOARDS

Choose 3:

- Tomato, Basil, EVOO, garlic
- Avocado, radish, sea salt, EVOO
- Honey truffle ricotta
- Finocchiona and Stracciatella
- Egg salad and pickle
- Prosciutto and Arugula
- Salmon Mascarpone

NOVA HOUSE FLATBREAD smoked salmon, crème fraîche, heirloom tomatoes, capers, red onion

GRILLED BIANCO Slovenian sea salt, EVOO, Imported Pecorino garlic, parsley, EVOO, Imported Pecorino
+ wild arugula, aged Prosciutto d'Parma **6**
+ feta or goat cheese **4**

MARGHERITA San Marzano tomatoes, garlic, basil, mozzarella **14**
SICILIAN San Marzano tomatoes, artisan meats, basil, Mozzarella **17**

AVOCADO TOAST Noble bread, Haas avocado, watercress, French breakfast radish, pickled shallot **13**
+ poached fresh farm egg **2**

Formaggi i Salumi

Choose 3, 5, 7 Selections **18, 26, 32**

Truffle Salami, Nduja toasts, + 5 *18 Mo Prosciutto d'Parma + 5*
Bellwether cheeses & Truffle cheese + 5

Artisan Cheeses:

Welsh Cheddar, Stracciatella, Bufala Mozzarella, La Peral Blue goat, Midnight Moon Goat, Toma Piedmontese cow, Fromage d'affinois, MitiCana De Oveja sheep, Tronchon 3 milk, Cabra Romero, Rosemary Goat, Crow's Dairy Chevre or Butter Pecan Chevre
Boschetto Truffle Cheese (Italy), Drunken Goat

Salumis/Salamis (no added nitrates):

Finocchiona (fennel pollen), Nostrano Pink Pepper Salami, Salsiccia Secca Piccante, Prosciutto d'Parma 18mo., Black Tartufo Salami, Sopressata Black Pepper, Coppa Piccante, Noe's Jalapeño Salami

INSALATA

CAPRESE heirloom tomatoes, hand pulled bufala mozzarella, house Stracciatella, Noble Bread **15**

RUCOLA wild arugula, grape tomatoes, Pecorino Renero, lemon, EVOO, fresh cracked pepper **13**

SALMONE NIÇOISE hericot vert, white anchovies, Niçoise olives, wild arugula, grape tomatoes, egg, new potatoes, wild salmon **17**

SOCAL LOVE buttercup lettuce, grilled chicken breast, avocado, sprouts, toasted almonds, champagne vinaigrette **15**

DAY BOAT FISH/SALMON CEVICHE WRAP* citrus, avocado, vine tomatoes, cilantro, red onion, cucumbers **16**

BRUNCH NEW CLASSICS

14 BELGIAN CHICKEN & WAFFLE crispy tenders, chili honey syrup, cinnamon honey butter, sprouted spelt wheat flour, hemp powder, chia seeds, whey protein **16**

EGG CIABATTA* Sriracha butter, guanciale, farm fresh egg, Gruyère, tomato, wild arugula, crispy ciabatta square **15**

STEAK AND EGGS* Nebraska flap steak, feta garlic dressing, wild arugula, cream cheese egg scramble **19**

15 CRÊPES....choice of 3: **15**

- Brown butter and sugar
- Spinach, Bulgarian feta, mushrooms
- Nocciolata
- Smoked salmon, ricotta cheese, Granny Smith apple

8 PANCAKES AMERICANA sprouted spelt wheat flour, hemp powder, chia seeds, whey protein, Grade A Canadian syrup, fresh fruit **14**
+ scrambled eggs and bacon **7**

11 ÇILBIR TURKISH EGGS, poached eggs, garlicky yogurt, spicy Aleppo butter, dill, Noble bread **16**

HUEVOS RANCHEROS* flash fried corn tortillas, salsa, farm fresh eggs, guacamole, chorizo, queso fresco **17**

MEDITERRANEAN OMELETTE 3 egg omelette, crumbled house-made sausage, feta cheese, tomatoes with French fried potatoes **15**

POLENTA BOWL cheesy polenta, fresh herbs, spicy chorizo topped with a poached egg, grilled zucchini and crumbled house ricotta **14**

PASTA FRESCA MADE DAILY IN HOUSE

SUNDAY MAC N CHEESE pancetta, béchamel, talleggio, brioche breadcrumbs, guanciale, triple cooked fries **15**

FETTUCCINE BIANCA pecorino, cream, mushrooms, pancetta + wild Alaskan salmon **19**

LUCA'S MEATBALLS old skool, mushrooms, spaghetti **20**

LASAGNA three meat bolognese, ricotta, basil, mozzarella **22**

13 RAVIOLI ZUCCA butternut squash, toasted hazelnuts, sage, wild arugula, goat cheese **19**

VOODOO PENNE blackened chicken breast, bell peppers, tomatoes, red onions, Cajun cream **19**

*Items cooked to order may contain undercooked ingredients. Consuming raw or undercooked foods may increase your risk of contacting food-borne illness

• RAKIJA TASTINGS •

Rakija (*RA-kee-ah*) is the Serbo-Croatian name given to an alcoholic drink made from the distillation of fermented fruit.

It can be made out of almost any fruit and each fruit has its own specific rakija name. Šljivovica (plum rakija) is the most popular, as well as the strongest. You can find Šljivovica in every Slavic country, from the Czech Republic to Bulgaria, and each country claims the drink as its own.

Etno "Kajsijevača" (Apricot), Serbia	12	Zarić "Šljivovica" (Plum), Serbia	14	Opsesija (Raspberry) Serbia	11
Etno "Dunjevača" (Quince), Serbia	11	Biserna (Muscat) Bulgaria	12	Tsilili (Tsipouro) Greece	12
Nalewka Babuni (Cherry) Poland	10	"Viljamovka" (Pear Williams) Serbia	13	Stoupakis (Homeric Mastic) Greece	14
Bentwing (Chenin) California	14				

• FLIGHT OF 3...\$14 • FLIGHT OF 4...\$18 •

• TWISTED HISTORIC COCKTAILS •

C.D. OLD FASHIONED
BOURBON, HERSHEY
CHOCOLATE, COINTREAU,
ANGOSTURA, ORANGE BITTERS,
CHOCOLATE BITTERS
16

AVERNA SOUR
BOURBON, AVERNA AMARO,
CITRUS, EGG WHITE FOAM
16

MONTE-NEGRONI
GIN, MONTENEGRO AMARO,
CAMPARI, SWEET VERMOUTH
16

CORBANO ESPRESSO MARTINI
VAN GOGH DOUBLE ESPRESSO,
KAHLUA, ESPRESSO,
CAPPUCCINO FOAM
16

• HOUSE COCKTAILS •

398
VODKA, ELDERFLOWER, APEROL,
CUCUMBER, LEMON, MINT
15

DAZE DREAM
GUNPOWDER GIN, GOLDEN
FALERNUM, MUDDLED
BLACKBERRIES, BLACK CHERRY,
ROSEMARY, LEMON
16

EXPAT IN FRANCE
BOURBON, COINTREAU
MELETTI AMARO, BANYULS
18

GROOVY GARDEN
BLANCO TEQUILA, JALAPEÑO
TEQUILA, COCONUT WATER RUM,
BLACKBERRIES, AGAVE,
CILANTRO, BASIL, ROSEMARY,
LIME, CBD GUMMY
18

SERB IN THE CITY
RYE, CHERRY RAKIJA,
CARPANO ANTICA,
SMOKING ROSEMARY
18

MILL AVE MIRACLE
WHITE RUM, GALLIANO,
COINTREAU
15

QUEEN'S GAMBIT
EMPRESS GIN, LEMON, MINT
LAVENDER, EGG WHITE FOAM
16

BOLIVIAN BLISS
AGWA, GREEN CHARTREUSE,
STREGA, LIME, CUCUMBER, MINT,
PROSECCO
17

BLACK ANASTASIA
MUDDLED STRAWBERRIES,
VODKA, CITRUS,
BALSAMIC STRAWBERRY SHRUB,
BASIL
17

DOUBLE D
PIMMS, GINGER LIQUOR,
CUCUMBER, PASSION FRUIT,
TONIC
16

SMOKY AND THE BANDITO
MEZCAL, YELLOW CHARTREUSE,
CASCADIA BITTERS, SERRANO,
ANCHO REYES
17

CENTURY HOG
WHISLITE PIG 12 YEAR DOUBLE
MALT RYE WHISKEY, CUVÉE DU
CENTENAIRE GRAND MANIER,
CARPANO ANTICA FORMULA
VERMOUTH, GOLDEN FALERNUM
50

• BEERS AND CIDER •

• DRAFTS •

The Shop, Church Music IPA (Tempe, AZ).....	8
Grand Canyon, Amber Ale (AZ).....	7
Sierra Nevada Brewing, Hazy Little Thing (California).....	8
Bavik Pilsner (Belgium).....	9
Brouwerij Huyghe, Delirium Tremens (Belgium).....	9
Mother Earth, Cali Creamin' (California).....	7
Rotating Local Tap.....	mkt

• BOTTLES •

Jelen Svetlo Pivo, Pale Lager (Apatinska Pivara, Serbia) 500ml.....	10
Sneaky Treat, Tiramisu Imperial Stout (Tempe) 375mL.....	20
Red Bridge, Sorghum Ale, Gluten Free (Missouri).....	9
Witnica Black Boss, Porter (Poland) 500ml.....	10
Bud light, Budweiser, Coors light, Stella Artois.....	7
NA: Clausthaler, Ale (Germany).....	7