

104 BRUNCH

ALL IN MENU' \$20

CHOOSE ONE STARTER AND ONE MAIN
BOTTOMLESS MIMOSA OR BELLINI \$14
EVERY SUNDAY 11:30 AM TO 3 PM

STARTERS

CHARCUTERY BOARD Prosciutto, Mozzarella di Bufala, and Eggplant Crostino 14

MEATBALLS AND EGG Rustic Tomato, Pouched Egg, Grilled Sourdough 11

BUFFALO CROSTINO Bacon, Fried Egg, Mozzarella di Bufala, Harissa Oil 10

FRIED ARANCINI Bolognese Sauce and Parmigiano 10

SPRING ROLLS Vegetable Risotto, Mint and Pistachio Pesto 10

ZUPPA Cauliflower Vellutata, Toasted Pistachio, Crispy Grana 7

CHOPPED GREEK Romaine, Chickpeas, Tomato, Red Onions, Red Wine Vinegar 10

KALE CAESAR Pistachios, Zesty Anchovy Dressing and Parmigiano 9

BRUSSELS SPROUTS SALAD Raisins, Pine Nuts, Pecorino, Zesty Lemon Vinaigrette 10

MAIN

QUATTRO FORMAGGI PIZZA Provolone, Mozzarella, Gorgonzola, Grana, Infused Oil 14

HELL PIZZA Baked Egg, Sopressata, Long Hots, and House Made Mozzarella 15

RIGATONI "Sorrentina" San Marzano Tomatoes, Fresh Mozzarella and Basil 15

BUCATINI ALLA CARBONARA Bacon, Farmed Egg, Pecorino and Pepper Fondue 16

FARMED EGG FRITTATA Herbed Mushrooms, Spinach and Goat Cheese 14

OMELETTE Sausage, Roasted Peppers, Broccoli Di Rape and Provolone 14

CRAB CAKES Frisee- Orange and Pistachio Salad, Lemon Aioli 15

BEETS-APPLE AND SHRIMP Arugula, Walnuts and Goat Cheese, Red Wine Vinaigrette 16

PARMESAN CRUSTED CHICKEN Rosemary-Shallot Jus, Wilted Spinach 15

FLAT BREAD Grilled Chicken, Arugula, Feta, Red Onions, Hummus, 104 Fries 12

KOBE BEEF BURGER Bacon, Red Onions, Gorgonzola, Tomato, Home Fries 16

DESSERT

Belgian Waffle, Artisanal Biscotti, Bread Pudding
Add \$4 each (All In Menu Only)

Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness