



BRUNCH

Served until 3pm

Eggs Deluxe (GF Option*)

SERVED WITH HASHBROWNS OR A GARDEN SALAD, SMALL COFFEE, AND CHOICE OF BAGEL, MULTIGRAIN BREAD, OR GF WRAP.

ROYO BAGEL, CIABATTA OR CROISSANT EXTRA 3

SCRAMBLED 20 • OMELET 20 • WHITES ONLY 22

CHOOSE TWO FILLINGS:

MOZZARELLA, ONION, MUSHROOMS, PEPPERS, TOMATO, SPINACH.

Shakshuka 22 (GF Option*)

EGGS COOKED IN RICH & SPICY MEDITERRANEAN TOMATO SAUCE WITH ONIONS, RED PEPPERS, AND GARLIC. SERVED WITH ISRAELI SALAD, OLIVES, AND A PITA. (OR GF WRAP)

Cinnamon Challah French Toast 18

MAPLE SYRUP, FRESH FRUITS, YOGURT, SUGAR & CINNAMON.

Belgian Waffle 18

CARAMEL, BANANAS, WHIPPING CREAM, MAPLE SYRUP.

SANDWICHES

(GF option*)

CHOICE OF CIABATTA, SOURDOUGH, MULTIGRAIN BREAD, OR GF WRAP.

ROYO BREAD EXTRA 2.

Avocado Toast 19

SIGNATURE AVOCADO SPREAD, EGG, FETA CHEESE, AND MICRO GREENS.

Capri 19

FRESH MOZZARELLA, GRILLED EGGPLANT, PESTO, TOMATO, AND BLACK OLIVES.

Tunisian 19

TUNA SALAD, HARD BOILED EGG, OLIVES, PICKLED PEPPERS, AND ISRAELI SALAD.

Grilled Cheese 19

SLICED CHEDDAR CHEESE, CHOICE OF FRENCH FRIES OR SALAD.

SPECIALTY SANDWICHES

Mushroom Carrozza 21

GRILLED PORTOBELLO MUSHROOM, MOZZARELLA, TOMATO, SPINACH, BASIL, GARLIC AIOLI, SERVED IN A PRETZEL BUN.

Lox & Bagel 20

SMOKED SALMON, CREAM CHEESE, TOMATO, PURPLE ONION, SERVED IN A BAGEL.

LUNCH & DINNER

12PM-9PM

APPETIZERS

Soup d’ Jour 12

SEASONAL SOUP OF THE DAY.

French Onion Soup 13

CARAMELIZED ONIONS, MOZZARELLA, TOASTED BREAD.

Spinach Cigars (5) 18

RICOTTA, SPINACH, GARLIC, SERVED WITH MARINARA.

Mozzarella Sticks (5) 18

CRISPY COATED MOZZARELLA SERVED WITH MARINARA.

Crispy Cauliflower 20

WITH SWEET CHILI SAUCE.

Macaroni and Cheese Balls (4) 18

CHEESE BLEND, PARMESAN, AND POMODORO ROSA SAUCE.

Triple Score Empanadas 22

MUSHROOM AND CHEDDAR CHEESE, SPINACH AND GOAT CHEESE, AND THREE CHEESE EMPANADAS SERVED WITH SPICY MAYO AND FIRE ROASTED PEPPER SAUCE.

Grilled Tropical Salmon (GF*) 20

SALMON, PICO DE GALLO, AND MANGO BANGO.

Eggplant Rollatini (GF*) 20

MOZZARELLA, MARINARA, SPINACH, AND HERBED RICOTTA.

Bistro Nachos 20

CRISPY CORN TORTILLAS, CHEDDAR CHEESE, SIGNATURE GUACAMOLE, PICO DE GALLO, BLACK OLIVES, AND JALAPEÑOS.

Eggplant Carpaccio (GF Option*) 20

CHAR-ROASTED EGGPLANT, SILAN, FETA, PISTACHIO, GARLIC, LEMON SYRUP, AND CRACKERS.

Salmon Tacos 22

CRISPY TACOS, GRILLED SALMON, PICO DE GALLO, SIGNATURE GUAC, CAJUN DIPPING SAUCE, AND TERIYAKI SWEET SAUCE.

PIZZAS

Americano 18

POMODORO, MOZZARELLA.

Marinara Supreme (no cheese). 20

POMODORO, GARLIC, ARUGULA, GRAPE TOMATOES, AND OLIVE OIL.

Margherita 22

FRESH MOZZARELLA, POMODORO, AND BASIL.

Mushroom Truffle 24

ALFREDO SAUCE, RICOTTA, MIXED MUSHROOMS, MOZZARELLA, ARUGULA, AND TRUFFLE OIL.

Chef’s Special 24

TOMATOES, GARLIC, MOZZARELLA, AND BURRATA.

Pizza Verdure 24

POMODORO, MOZZARELLA, ONIONS, TOMATOES, MUSHROOMS, AND ZUCCHINI.

Tricolor 24

PESTO, VODKA SAUCE, POMODORO, PARMESAN, MOZZARELLA, AND BASIL.

Sicilian 26

RECTANGLE DEEP DISH PIZZA, POMODORO, AND MOZZARELLA.

Bianca Bread. 18

OLIVE OIL, BASIL, OREGANO, AND PARMESAN.

Rustic Focaccia 20

OLIVE OIL, BASIL, ROSEMARY, TOMATOES, AND OLIVES.

Shooting Star 24

STAR SHAPED CHEESE FILLED CRUST, POMODORO, AND MOZZARELLA.

SALADS

Caesar 20

ROMAINE, TOASTED HOUSE CROUTONS, PARMESAN, AND CAESAR DRESSING.

Autumn Bowl 24

ARUGULA, QUINOA, FARRO, APPLES, PISTACHIOS, FETA, CRANBERRIES, AND CREAMY PISTACHIO DRESSING.

Roasted Beets and Arugula (GF*) 24

ARUGULA, GOLDEN AND RED BEETS, CANDIED WALNUTS, ORANGE SEGMENTS, HONEYED RICOTTA, AND FRUIT & WINE VINAIGRETTE.

Greek Chop 24

ROMAINE, TOMATOES, CUCUMBERS, RED ONION, BLACK OLIVES, PARSLEY, ZAATAR, SHREDDED FETA, TOASTED BREAD CRUMBS, EXTRA VIRGIN OLIVE OIL, AND FRESH LEMON.

Summer Breeze (GF*) 24

ARUGULA, ROASTED SWEET POTATOES, TOASTED WALNUTS, CRUMBLERED FETA, POMEGRANATE, AND BALSAMIC VINAIGRETTE.

Village Fare (GF*) 24

ARUGULA, BROCCOLI, ZUCCHINI, PEPPERS, EGGPLANT, ALMONDS, ASSORTED SEEDS, AND CHEF’S DRESSING.

FISH

Grilled Branzino 42

GRILLED BRANZINO, SERVED WITH ISRAELI COUSCOUS AND STEAMED GREEN BEANS.

Teriyaki Salmon 42

GRILLED TERIYAKI SALMON, SAUTÉED SPINACH, BASMATI RICE, AND TOASTED SESAME SEEDS.

Grilled Salmon 42

GRILLED SEASONED SALMON, BROCCOLI, BABY POTATOES CAJUN SAUCE, AND CHIMICHURRI.

Grilled Tuna (GF*) 45

GRILLED TUNA, ZUCCHINI, BABY CORN, RED PEPPER, CARROTS, TOASTED CORN CRUNCH, AND AVOCADO LIME SAUCE.

Fish ‘n Chips 40

BEER BATTERED SOLE, HAND-CUT FRENCH FRIES, COLE SLAW, AND LEMON AIOLI SAUCE.

PASTAS & MORE

Baked Ziti 26

PENNE, RICOTTA, MARINARA, AND MOZZARELLA.

Ravioli 28

CHOICE OF POTATO OR CHEESE BLEND RAVIOLI. CHOICE OF ALFREDO, VODKA, OR POMODORO ROSA SAUCE.

Gnocchi 26

CHEESE BLEND, MUSHROOMS, NUTMEG, WHITE WINE, AND CREAM.

Lasagna Roll 28

SPINACH, RICOTTA, MOZZARELLA, PARMESAN, BASIL, AND POMODORO ROSA SAUCE.

Linguini Broccoli 28

ROASTED BROCCOLI, GRAPE TOMATOES, TOASTED HOMEMADE BREADCRUMBS, GARLIC, AND OLIVE OIL.

Spaghetti Squash (GF*) 25

MOZZARELLA, RICOTTA, PESTO, AND MARINARA.

Almost Mac ‘n Cheese (GF*) 26

ROASTED CAULIFLOWER, CHEDDAR, CREAM SAUCE, AND PARSLEY.

“Impossible” Burger 24

MEATLESS BURGER, TEMPURA BATTERED ONION, AMERICAN CHEESE, PICKLES, GARLIC AIOLI. SERVED WITH HAND CUT FRIES.

SIDES

Hand Cut French Fries 10

Sweet Potato Fries 11

Parmesan Truffle Fries 14

Israeli Couscous 10

Basmati Rice 10

Steamed Green Beans 12

Sauteed Spinach 12

AÇAÍ BOWLS

15

CHOICE OF 3 TOPPINGS (ADDITIONAL TOPPING \$3)

MANGO	BANANAS
COCONUT FLAKES	GRANOLA
CHOCOLATE CHIPS	PEANUT BUTTER
ALMOND BUTTER	HAZELNUT BUTTER

18% GRATUITY ADDED FOR ALL PARTIES OVER 6

*CROSS CONTAMINATION MAY OCCUR