



Non-Alcoholic Beverages
 Orange, Grapefruit & Cranberry Juice
 \$2.50

Cucumber Chill
 \$3.00

Espresso, Latte, Cappuccino
 \$3.50

Spirited Beverages
 Mimosa
 \$7.50

Bloody Mary
 \$8.50

Lucafe`
 \$7.00

“Light Breakfast”

Luca Continental

Fresh Orange Juice, Breakfast Pastry, Seasonal Fruit & Coffee
 \$ 10.25

European Continental

Chef’s Selection of Cured Meats & Cheese, Rustic Toast & Coffee
 \$ 13.50

Christine & Rob’s Organic Oatmeal, Sliced Banana or Berries & Steamed Milk
 \$ 7.00

House made Granola, Fresh Seasonal Berries & Chilled or Steamed Milk
 \$ 6.50

“Breakfast Entrees”

Strati

Fresh Sliced Fruit, House made Granola, Low Fat or Goat Milk Yogurt
 \$ 7.25

Salsiccia Frittata

Italian Sausage, Sun Dried Tomato, Goat Cheese, Fresh Spinach served with Roasted Potatoes
 \$ 8.50

“Vegetali” Frittata

Egg Beaters, Julienne Vegetables, Provolone cheese & Seasonal Fruit
 \$ 8.50

Tuaca French Toast

Sliced Banana & Fresh Maple Syrup
 \$ 8.50

Steak & Eggs

Grass Fed Buffalo Tenderloin, Eggs as you like, Grilled Tomato & Salsa Verde
 \$ 18.95

Eggs “As you like”

Choice of Nueskies Apple Wood Smoked Bacon or Country Sausage, Roasted Potatoes & Rustic Toast
 \$ 8.25

Tuscan Benedict

Grilled Ciabatta, Pistachio Pesto, Proscuitto Di Parma, Poached Eggs, House made Hollandaise & Seasonal Fruit
 \$ 9.50

Polenta Benedict

Creamy Polenta, Sliced Pancetta Crisp, Poached Egg & Hollandaise
 \$ 9.50

Additional Sides

Shaved Proscuitto with Seasonal Melon \$6.75

Nueskies Apple Wood Smoked Bacon \$ 4.00

Low Fat or Goat Milk Yogurt \$3.25

Egg “As you like” \$2.50

Country Sausage \$3.25

Croissant \$3.25