



CAFFE ACRISTORREO

BREAKFAST - LUNCH - DINNER

TWO FARM EGGS served any style with whole grain toast and choice of fresh fruit or sauteed potatoes 13.75*

MUSHROOM OMELET spinach, bell pepper and zucchini with whole grain toast 14.50*

ITALIAN SAUSAGE OMELET fontina, caramelized onions and bell peppers 14.50*

EGG BURRITO scrambled farm eggs, provolone, and choice of spinach or sausage 14.75*

EGG CROISSANT provolone cheese, egg and choice of ham, bacon or turkey 13.50*

POACHED EGG ON FOCACCIA two eggs, avocado spread & fondue of fontina cheese 16*

BREAKFAST BOWL organic farm egg, avocado, sauteed spinach, farro and sauteed tomatoes 18*

AVOCADO TOAST avocado, evoo, salt, pepper & hard boiled egg on whole grain toast 13.50*

FRENCH TOAST sliced strawberries & bananas topped with maple syrup 13.75

GRANOLA PARFAIT BOWL homemade granola, Strauss organic yogurt & fresh fruit 10

CHARCUTERIE BOARD parma, mortadella, prosciutto cotto, toasted nuts, caramelized onion, served with focaccia 21

BURRATA roasted eggplant, zucchini, bell peppers marinated in balsamic vinegar, evoo, herbs 18

SOUP OF THE DAY homemade soup with whole grain toast A.Q.

STAR ROUTE four spring lettuce, cucumber, red onion, pumpkin seeds & ricotta salata 14

ARUGULA toasted pistachios, goat cheese, sliced apples and balsamic vinaigrette 15

ROMAINE tomato farm lettuce, Caesar dressing, parmesan and toasted croutons 14

QUINOA tomato, bell peppers, cucumber, radish & herbs, vinaigrette of honey, lemon & evoo 14

PULPO octopus, farro, Italian parsley, garlic, evoo, lemon juice, citronette and shaved parmesan* 18

PIGEON PEAS beans, bell peppers, red onion, basil, evoo and balsamic 12

- ADD ON CHICKEN for 7 or SALMON for 9 -

PANINI DI POLLO MILANESE breaded chicken breast, avocado salsa, tomatoes, shredded cabbage with house dressing on focaccia* 16

POLLO PAILLARD served with arugula, roma tomato and roasted rosemary potatoes 20

BUCATINI garlic, evoo, spicy arrabiata sauce 15

LASAGNA BOLOGNESE ground beef, parmigiano, bechamel 18

CHARRED SALMON served with black venus rice and cabbage relish* 21 (as panini 22)

ROASTED VEGETABLES eggplant, zucchini and bell peppers marinated in balsamic vinaigrette, fresh herbs and mozzarella 16

SEASONAL PIZZETTA pinsa roman style pizza, seventy-six hours rising, served by the slice A.Q.



Order online with this QR code

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CAFFE ACRÌ

FROM THE PANINI PRESS

BEER (Bottles and Cans)

Mastri Birra *Italian Blonde Ale* 300ml bottle 8

Mastri Birra *Italian Pale Ale* 300ml bottle 8

Fort Point *Kolsh* 12oz can 6

Fort Point *Villager IPA* 12oz can 7

Fort Point *Yuzu Radler* can 7

Henhouse *Oyster Stout* 16oz can 8

Boochcraft *Cherry Lime Hard Kombucha* 7

WINES BY THE CAN

Hunt & Harvest *Sauvignon Blanc* 250ml 13

Tendu *Sparkling Rose* 375ml 13.5

Tendu *Still Rose* 375ml 13.5

COFFEE & TEA

Hot Tea by Harney & Sons (Black, Green, Herbal options)

House Coffee

Espresso

Cortado/Macchiato

Cappucino

Latte

Mocha

Matcha

Chai

SMOOTHIES

Energy Strawberry

Mindful Mango

Sunrise Buzz

Green Spinach

BEVERAGES

Mexican Coke

Diet coke

Boylan's Ginger Ale

Acqua Panna Still Water

San Pelligrino Sparkling

Italian Soda (Blueberry, Raspberry, Strawberry, Hazelnut)

Red Bull

CAFFE ACRÌ FROM THE PANINI PRESS

CAPRESE PANINI fresh mozzarella, tomatoes, pesto spread & fresh basil on ciabatta 13

PARMA PROSCUITTO PANINI mozzarella, prosciutto di parma, spinach, sun-dried tomatoes* 14.75

MARINATED TUNA MELT albacore tuna, red onions, celery & mayo, cheddar cheese on whole grain bread 15

HAM & CHEESE CROISSANT rosemary ham and provolone 8.50

SMOKED SALMON with cream cheese, capers and onion on a bagel 13.75*

ORGANIC TURKEY with fontina, spinach, mayonnaise, bacon, and sun-dried tomatoes 14



CAFFE ACRI

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