



{ breakfast and lunch –  
saturdays and sundays 11 to 3 }

## all things bright and beautiful...

sparkling wine and prosecco cocktails

### BOTTOMLESS MIMOSAS! 17

{ House Rules:

1. Must love orange juice and bubbly!
2. Please, no sharing.
3. With purchase of an entree.
4. Management reserves the right to stop refilling at any time. }

### PINKY

{ rotari brut rose, pink lemonade,  
chambord, served tall } 10.5

### IT'S ITALIA BELLINI

(PUREED FRUITS AND JP CHENET BUBBLY)

camilla { pomegranate } 10

isabella { peach } 10

donatella { mango } 10

*\* please refer to our wine menu for a complete list of all our sparkling wines, champagnes, and prosecco selections.*

## a walk on the beach...

cocktails, marys, and a fizz

### COCO CHANNEL

{ madagascar vanilla vodka, coconut cream,  
nutmeg, dash of citrus } 11

### SOFIA LOREN

{ espresso, baileys, 360 degree vanilla vodka, kahlua,  
and a coffee bean or 2, in a martini glass } 11

### BLOODY MARY FRANCIS

{ new amsterdam gin, tomato juice, house spices,  
tabasco, worcestershire, cucumber } 12

### BLOODY MARY KATHERINE

{ absolute vodka, tomato juice, house spices, tabasco,  
worcestershire, cherry tomato } 12

### TRADITIONAL RAMOS GIN FIZZ

{ straight out of the book – harvard avenue gin, lime  
juice, cream, superfine sugar, egg white, dash of  
orange flower water } 12



## weekend sweet for a day on the coast...

### RASPBERRY ITALIA

{ berries, amarena cherries, brandy, chambord,  
vanilla ice cream, aged cherry balsamic drizzle } 10

## weekend cucina

### morning basket

AUTUMN BERRY SCONES  
with house lemon curd 10

LOCAL SQUASH AND FRESH BURRATA FLATBREAD,  
fonduta cheese sauce with truffle, shaved  
grana padano parmesan, arugula, white truffle oil 16

CREME BRULEE FRENCH TOAST with fresh berries  
and chantilly cream 15

DADDY'S SLOW COOKED BROWN SUGAR SMOKED  
APPLEWOOD BACON 7

PRINCESS POPOVER, whipped butter, apricot jam 6

HOUSE SAVORY FOCACCIA, baked this morning..fresh  
herbs, cherry tomatoes, zucchini, grana padano parmesan 5

SAVORY BREAKFAST PIZZA, crispy pancetta, thin sliced  
new potatoes, caramelized onions, fontina,  
cracked farm egg, arugula 15

### fieldtrip

WEEKEND CAESAR SALAD, romaine hearts, creamy  
anchovy dressing, asiago cheese, manchego cheese,  
parmesan crisps, fresh garden herbs 13

BABY SPINACH AND ROASTED CHICKEN SALAD  
apples, feta, roasted pistacios, avocado,  
lemon vinaigrette, saba finish 16

BLACKBERRY AND GRILLED PEAR SALAD,  
baby greens, mint, gorgonzola, candied walnuts,  
saba, lemon raspberry vinaigrette 13

### farm and sea

POACHED FARM EGGS ON POLENTA CAKES  
prosciutto, baby spinach, pecorino,  
meyer lemon hollandaise 17

STEAK AND EGGS, grilled flat iron, herb roasted heirloom  
potatoes and peppers, farm eggs, chimichuri 19

RANCHO ALENA BRUNCH BURGER, 100% dry aged all  
natural black angus beef, english cheddar, a fried egg,  
daddy's bacon, lettuce, tomato, house brioche bun 18

SPAGHETTI CARBONARA WITH PANCETTA, farm eggs,  
cream, pancetta, garlic, grana padano parmesan 16

SALMON NICOISE SALAD, grilled salmon filet, oven  
roasted fingerling potatoes, green beans, hard boiled  
farm egg, little gems lettuce, castelvetro and nicoise olives,  
lemon oregano vinaigrette 19

WILD ROASTED MUSHROOM OMELETTE, moliterno  
truffled pecorino, herbs, spinach, herbs, roasted  
heirloom potatoes and roasted pepper 16

HUEVOS RANCHEROS, Hand-made masa tortilla  
roasted red peppers, onions, jalapenos, tomatoes,  
gigante beans, queso oaxaca, avocado, creme fraiche 16



# iT'S ITAL!A brunch

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saturdays and sundays 11 to 3 }

## beer and wine

*please refer to our wine menu for a complete  
list of all our beer and wine selections.*

## Bevande

### ITALIAN SODAS

{ raspberry, vanilla, pomegranate,  
watermelon, lavender, strawberry } 4

{ add cream } .50

### SODA POP

{ coca cola, sprite, orange } 3

LAVENDER LEMONADE 5

THOMAS KEMPER ROOT BEER 4

APPLE JUICE AND ORANGE JUICE 3

MILK 3

LAURETANO WATER – BUBBLY (LARGE) 8

### SAN PELEGRINO FLAVORED:

{ aranciata (orange) } 4

{ limonata (lemon) } 4

LAURETANO WATER - STILL (LARGE) 8

## coffee drinks & teas

HOUSE COFFEE 3

ESPRESSO 3

CAPPUCCINO 3

LATTE 4

MOCHA 4

HOT CHOCOLATE 4

ICED TEA 3

## Teas 4

MINT VERBENA { *caffeine free,*  
mint and lemon verbena }

CHAMOMILE { *caffeine free,*  
chamomile blossoms }

EARL GREY

JAPANESE SENCHA { hand picked in spring }

ORANGE ENGLISH BREAKFAST { orange  
chinese keemum and black tea }

## weekend cucina

### for little ones

(under 10 years please)

MINI GRILLED CHEESE  
SANDWICH, fresh strawberries 10  
FARM EGG AND BACON,  
fingerling potatoes, and cinnamon toast 7  
MINI CHEESE PIZZA 8

Thank you for joining us today!

Our brunch egg dishes are made with farm fresh eggs from  
our local Coastside farms.

Other vegetables, fruits and seafood are supplied from local  
farmers from Watsonville to Pescadero to El Granada,  
right here on our beautiful coast side.

Enjoy this day, and all that it brings!

