

CAFFÈ BAROLLO

Prima Colazione

Breakfast Served until 11am Weekdays, 2pm Saturday e³ Sunday

Breakfast Specialties

BACON AND EGGS 7.50

Applewood smoked bacon, sweet sausage, scrambled eggs, with a side of roasted potatoes, peppers and onions

EGGS FLORENTINE 8.50

Sunny side up eggs, sautéed spinach and applewood smoked bacon with a side of Tuscan style bread and roasted potatoes peppers and onions

BOTTEGA BENEDICT* 9.50

Poached eggs on top of grilled Parma ham over toasted country bread topped with Hollandaise sauce, served with roasted potatoes peppers and onions

BISTECCA* 9.50

Grilled steak and eggs prepared to your liking, accompanied by roasted potatoes, peppers and onions

Frittate

7.00

FRITTATA DI VEGETALI

Vegetable frittata on round rustic bread

FRITTATA CON SALSICCIA E PATATE

Sausage, potato and onions frittata on round rustic bread

You may substitute rustic round bread for a bagel

Belgian Waffles

VERMONT MAPLE 5.50

Traditional waffle with Sugarman Grade A Dark Amber maple syrup & butter

BELGIAN WAFFLES 6.50

With warm mixed berries

NUTELLA WAFFLES 7.50

Belgian waffles topped with nutella spread

Pancakes

Each are served with Sugarman Grade A Dark Amber maple syrup & butter

BAROCCO'S STACK OF THREE 6.50

Traditional style pancakes

BERRY PANCAKES 7.50

With fresh mixed berries

CINNAMON PANCAKES 7.50

With roasted apples

Brunch Beverages

7.50

MIMOSA

Prosecco Mionetto and fresh orange juice

WINE SPRITZERS

Quartino of wine, ice and a little seltzer, your choice of red or white

SANGRIA

Homemade sangria made with either red or white wine and fresh fruit

Create Your Own Omelet

You May choose any 3 ingredients from below. Served with roasted potatoes, peppers & onions, and toasted country bread

OMELET 9.00

Onions ▪ Mushrooms ▪ Peppers ▪ Tomato ▪ Spinach Sausage ▪ Prosciutto ▪ Ham ▪ Applewood Smoked Bacon Mozzarella Provolone ▪ Fontina ▪ Goat Cheese

Egg whites add \$.50 • Bagel or Rustic Round Roll \$.50

Omelet

Served with roasted potatoes, peppers & onions, and toasted country bread

SPINACI 9.00

Egg white omelet with baby spinach, fontina cheese and chopped fresh tomatoes

VEGETALI 9.00

Grilled zucchini, eggplant, roasted peppers, provolone cheese and sautéed mushroom

PARMA COTTO 8.50

Italian ham, tomatoes, red onions and shredded mozzarella

You may substitute country bread for a bagel

Breakfast Panini

One Regular Cup Of Coffee Included

SPANGLISH 8.50

Eggs, applewood smoked bacon, melted mozzarella, lettuce, tomato and light mayo on country bread

SALSICCIA 7.50

Eggs, sausage, roasted baby potatoes, mozzarella on country bread

UOVO 7.50

Eggs, with applewood smoked bacon, sausage, mozzarella and baby arugula on country bread

POMODORO 7.00

Eggs, fresh mozzarella, fresh tomato, Parma Cotto (Italian ham) on country bread You may substitute country bread for a bagel

Contorni

APPLEWOOD BACON 3.00

SAUSAGE 4.00

ROASTED POTATOES 4.00

MUFFINS 1.90

Assorted Varieties

CROISSANTS

Plain 1.50

BAGEL

Butter / Jelly 1.50

Cream cheese 1.75

Gluten Free Bread Available

Egg Whites can be substituted



BOTTEGA BENEDICT



OMELET



SUNNY SIDE EGGS W/ GRILLED CHICKEN, BACON & SALAD



SPANGLISH



PANCAKES W/ FRESH MIXED BERRIES



STEAK AND EGGS

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

CAFFÈ BAROLO

Decadent Dessert

Dolce

TIRAMISU 6.50

Marscapone & espresso soaked lady fingers, finished with a dutch cocoa

ITALIAN CHEESECAKE 6.50

Buttery crust with melt in your mouth ricotta filling

MINI CANNOLI 5.50

Three mini Cannoli filled with a smooth ricotta & chocolate chip filling

NUTELLA PANINO 5.50

Flattened round rustic, filled with extra nutella & powdered sugar

NY CHEESECAKE 6.50

NY style cheese cake, topped with graham cracker crumbs

CARROT CAKE 5.50

Fresh shredded carrots with pineapple, chopped walnuts & mixed spices, coated in a rich cream cheese frosting

APPLE TART A treat for 2 8.00

Sliced sweet & tangy apples, baked with spices, in a flaky crust, topped with a dash of cinnamon, a light sugar glaze & a scoop of gelato

CHOCOLATE MOUSSE CAKE 6.50

Layers of chocolate cake & creamy chocolate mousse filling

CHOCOLATE MOUSSE 6.50

Chocolate mousse topped with fresh mixed berries

NUTELLA LAYER CAKE 7.50

Three layer chocolate nut cake, a thick spread of nutella, iced with milk chocolate

FLOURLESS CHOCOLATE CAKE 5.00

Rich... smooth... dark chocolate cake covered in ganache

Sweet Crepes

NUTELLA 7.00

NUTELLA with FRESH CHOPPED BANANAS 7.00

BANANAS, STRAWBERRIES and CARAMEL SAUCE 8.50

MIXED BERRIES with VANILLA GELATO 9.00

Smoothies

6.00

BANANA

Banana, strawberries and orange juice

LAMPONE

Raspberries, bananas, pineapple juice

MIRTILLI

Blueberries, blackberries, apple juice

FRAGOLA

Strawberries, banana, raspberries, cranberry juice

Add a scoop of gelato of your choice \$1.75

Belgian Waffles

FRAGOLA 6.00

Strawberry jam, dusted with powder sugar

CIOCCOLATO 6.50

Hot chocolate sauce

FRUTTA FRESCA CON SALSA DI ARANCIA 6.50

Fresh fruit & orange sauce

BANANA E FRAGOLA 7.00

Bananas, strawberries & fresh whipped cream

Coffee Bar

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|------------------|------|-------------|------|
| ESPRESSO | 2.00 | DOPPIO | 3.75 |
| DECAF ESPRESSO | 2.00 | DOPPIO | 3.75 |
| MACCHIATO | 2.25 | DOPPIO | 4.00 |
| CAPPUCCINO | 3.75 | DOPPIO | 4.75 |
| DECAF CAPPUCCINO | 3.75 | | |
| CAFFE LATTE | 3.75 | COFFEE | 2.00 |
| AMERICANO | 3.00 | ICED COFFEE | 2.75 |

Specialty Coffee Drinks

BICERIN 4.50

Hot cocoa and espresso topped with whipped cream

CARAMELLO 2.50

Espresso with chocolate shavings, caramel flavoring and steamed milk

CAFFE CON PANNA 3.75

American coffee, hazelnut flavoring and whipped cream

CIOCCOLATA CON PANNA 2.25

Italian chocolate topped with fresh whipped cream

ESPRESSO CON CIOCCOLATA 2.75

Espresso shot with chocolate syrup, topped with steamed milk and cocoa powder

MOCHA FRULLATO 5.00

Espresso shake with hazelnut gelato, ice, sugar and chocolate syrup, topped with whipped cream and toasted almonds

Herbal Teas

3.00

(Served with Organic Honey)

Organic Breakfast / Organic Earl Grey / Orange Dulce

White Orchard / Bombay Chai / Organic Darjeeling Estate

Green Tea Tropical / Organic Mint Mélange / Chamomile Citrus

Fresh Squeezed Juice

4.50

ORANGE

GRAPEFRUIT

