

# MENU

## **Breakfast Panini**

Crispy Porchetta, fried egg, sliced tomatoes, Provolone, Fontina, avocado & herb aioli on housemade focaccia \$7

## **Breakfast Croissant**

Fried Egg, fontina, avocado, tomato & roasted red pepper jam, basil aioli, spring mix on a housemade croissant \$10

## **Roasted Chicken Panini**

Roasted Local Valley Chicken, chili aioli, provolone, arugula on housemade focaccia \$14

## **Porchetta Panini**

Roasted Porchetta, Fontina, basil pesto, arugula on housemade focaccia \$14

## **Pastrami Panini**

House smoked AAA Atlantic Beef brisket, horseradish aioli, sauerkraut & Fontina on housemade focaccia \$14

## **Smoked Turkey Panini**

Smoked Turkey, red pepper marmellata, mayo, basil pesto, arugula, Friulano cheese on housemade focaccia \$14

## **Wild Mushroom Panini**

Sautéed wild mushrooms, fresh herb pesto, spinach, provolone & mozzarella on housemade focaccia \$12

## **Smoked Salmon Croissant**

Local Smoked Salmon, herb & lemon cream cheese, cucumbers, red onion \$12

## **Caprese Croissant**

Fresh bocconcini, local vine tomatoes, lettuce, basil pesto on a housemade croissant \$10

## **Roasted Ham Croissant**

Roasted Ham, Provolone, Dijon aioli on a housemade croissant \$10

## **Chef's Soup of the Day \$9**

**Soup & Panini Deal | Add Soup \$6**

## **Nova Scotia Seafood Chowder \$12**

## **Seafood Chowder & Panini Deal**

Add Chowder \$9



**PANE E CIRCO**

# MENU

## S A L A D S

### **Insalata di Erbette**

Roasted beets, arugula, crumbled goat cheese, crushed hazelnuts, hazelnut vinaigrette \$14

### **Insalata con Pollo Arrosto**

Roasted chicken, crisp pancetta, grape tomatoes, Italian mixed greens, croutons, garlic dressing, grated pecorino \$16

### **Insalata di Pera**

Bosc pear, arugula, endive, Cambozola, honey & roasted pecan vinaigrette \$14

### **Italian Chopped Salad**

Italian Salumi, mozzarella, roasted chickpeas, cherry tomato, cucumber, bell peppers, olives, red onion, radicchio & romaine lettuce, red wine vinaigrette \$14

### **Grilled Vegetable Salad**

Grilled peppers, zucchini & asparagus, Italian mixed greens, basil pesto vinaigrette \$14

## A N T I P A S T I

### **Salumi Board**

Assortment of cured meat & cheeses, olives, marmellata, housemade sourdough crostini \$24

### **Spinach & Feta Quiche**

Free range local eggs, sautéed spinach, feta cheese \$8

### **Roasted Ham & Asparagus Quiche**

Free range local eggs, roasted Ham & asparagus \$8

### **Arancini**

Three roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, served with tomato sauce & basil \$7

### **Lasagna Bolognese**

Handmade lasagna layered with beef & pork ragù, montasio & besciamella \$15

### **Italian Chicken Pot Pie**

Local Valley Chicken Breast, fresh vegetables, house made chicken stock, white wine, cream, asiago, thyme \$14