

Maialino

SPREMUTE

Orange, Grapefruit, or Tomato 5 | 8

FRESHLY JUICED MARKET BLENDS 8

Terreno
Beets, Ginger, Honeycrisp Apple & Carrot

Giardino
Granny Smith Apple, Kale & Fennel

EGGS

Contadino 14
Poached Eggs, Herb Roasted Fingerling Potatoes & Caramelized Onions

Cacio e Pepe 12
Soft Scrambled Eggs, Pecorino & Black Pepper

Frittata Bianca 16
Egg Whites, Herbs & Parmigiano

SANDWICHES & SALADS

Porchetta 16
Roast Pork & Fried Egg Sandwich

Panino Indiadolato 6 | 12
Salumi Sandwich & Chili Pepper Tapenade

Spada 15
Smoked Swordfish, Goat Cheese & Caperberries

Misticanza 9
Mixed Greens Salad, Lemon & Olive Oil

SWEET GRAINS

Stone Cut Oatmeal 12
Farro & Candied Nuts

Farina Dolce 12
Cream of Wheat & Pear Compote

Ricotta Pancakes 15
Kumquat Marmalade & Fresh Ricotta

Golden Raisin-Pecan Granola & Yogurt 14
Mixed Fruit & Vincotto



NICK ANDERER • EXECUTIVE CHEF
JASON PFEIFER • CHEF DE CUISINE

HOUSE MADE PASTRIES

Olive Oil Muffin 3

Chocolate Croissant 4

Glazed Croissant 3

Toffee Glazed Brioche Bun 4

Currant Citrus Scone 3

Carrot Walnut Bread 4

Brioche & House Made Jams 8

Pastry Basket 12

SIDES

Patate 6

Roasted Potatoes & Rosemary

Salsiccia 4

Pork & Pecorino Sausage

Pancetta 5

Thick Cut Black Pepper Bacon

Frutta Fresca 10

Seasonal Fruit Selection

Seven Grain Toast 2

Gluten free options available

COFFEE AND TEA

Maialino Proudly Brews Counter Culture

PRESS POTS

Tito Raul Quelal (Colombia) 7

Nueva Llusta (Bolivia) 7

Mpemba (Burundi) 7

Farm House – Decaffeinated (Guatemala) 7

Espresso	3.25	Cappuccino	4.50
Macchiato	4	Latte	4.75
Cortado	4.25	Mocha	5

Spiced Hot Apple Cider 4.50

Caffè Freddo 5

Cold-Brew
15 Hours Steeped

In Pursuit of Tea 5

*White Peony, Hojicha Green,
Earl Grey, Ceylon Orange Pekoe, Chamomile, Lavender Mint
Dongfung Meiren Oolong* 10