

# WELCOME TO BRUNCH AT UGO

## CAFFÉ ITALIANO

**ESPRESSO** 2.75 / 3.50

A blend of Italian roasted arabica and robusta coffee beans

**MACCHIATO** 3.25 / 3.99

Espresso with a dollop of steamed milk

**CAPPUCCINO** 4.75 / 5.75

A shot of espresso with frothy steamed milk

**CAFFE LATTE** 4.75 / 5.75

A shot of espresso and steamed milk

**AMERICANO** 3.99 / 4.75

Espresso added to hot water, like coffee but better

**CAFFE MOCHA** 4.75 / 5.75

A shot of espresso with steamed milk and chocolate syrup

**REAL ITALIAN HOT CHOCOLATE** 5.25

Real Italian chocolate with steamed milk

### UGO ITALIAN SANGRIA

14.00 Pitcher 38.00

Fresh fruit in St. Germain Elder Flower liqueur, cold Prosecco and our house Italian red or white wine. Presented at your table in a chilled tower or in champagne glasses with chilled fresh fruit.

#### BOTTOMLESS MIMOSA

17.50

Cold sparkling Italian prosecco with chilled orange juice

#### BOTTOMLESS BELLINI

17.50

Cold sparkling prosecco with peach Schnapps and fresh peach juice

#### BOTTOMLESS BLOODY MARY

17.50

Spicy tomato juice, vodka, garnish served over ice

## BEVANDE

**TEAS** 3.75

Earl Grey, Golden Chamomile, English Breakfast, Organic Green, Sweet Ginger Peach and Honeybush Caramel

**PELLEGRINO ITALIAN SODA** 3.35

Orange, Lemon, Blood Orange, Grapefruit

**WATERS** S 4.35 L 6.50

Pana Water, Pellegrino

**JUICES** 4.45

Orange, Cranberry, Pomegranate, Mango, Peach, Grapefruit

**PESCA DOLCE** 4.45

An ugo specialty. Peach juice, grenadine and club soda on ice

**BOLLE DOLCI** 6.25

Cranberry juice, orange juice and ginger ale over ice

**SODA FOUNTAIN** 3.99

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale, Lemonade

## UGO SPECIALTY DRINKS

**FROZEN SGROPPINO** 13.50

Blended Limoncello, acai berry liqueur, lemon sorbet and Prosecco

**THE ORIGINAL CAFFE FRAPPE** 6.75

Creamy caramel, Nutella, or chocolate mint gelato blended with fresh espresso. Served sweet, ice cold, and topped with freshly made whipped cream.

**CAFFE NUTELLA** 8.75

A large martini glass is coated with Nutella chocolate hazelnut spread, filled with a shot of hot espresso, topped with fresh whipped cream, hazelnuts, and chocolate syrup. Served with an Italian cookie.

**CARAMEL CREMINO** 8.75

Served in an elegant flute-shaped glass, sweet caramel is mixed with dark and white chocolate then infused with a shot of espresso. Topped with our fresh whipped cream and drizzled with caramel.

The chef kindly requests no additions or substitutions to menu items. Split charge \$1.00

# WELCOME TO BRUNCH AT UGO

## ITALIAN BREAKFAST

We proudly use only organic, cage-free eggs in our egg dishes, which are served with roasted potatoes, fresh fruit, and your favorite bread

<b>EGGS</b>	12
Three eggs any style served with your choice of bacon or mild Italian sausage	
<b>COLOAZIONE DEL CONTADINO</b>	12
Two poached eggs over field roasted potatoes, haricot verts, organic baby golden beets and mixed baby mushrooms	
<b>PARMA</b>	14
Two poached eggs over toasted brioche bread topped with imported prosciutto di Parma and grated grana padano cheese	

## SIDES

<b>BACON</b>	5
<b>MILD ITALIAN SAUSAGE</b>	5
<b>ROASTED POTATOES</b>	7
<b>FRESH FRUIT</b>	5

## UGO BREAKFAST PIZZA

We proudly use only organic, cage-free eggs on all of our breakfast pizzas



Ugo is proud to be recognized by the VPN Association of Naples, Italy. This prestigious seal has been earned, and certifies that Ugo pizza is genuine Neapolitan pizza - prepared and served according to traditional standards with authentic ingredients, in the same way the first pizza was created hundreds of years ago in Naples, Italy.

<b>CARBONARA</b>	13	NT
Over easy or scrambled eggs, pancetta, and fontina cheese		
<b>SPINACINA</b>	13	NT, V
Spinach and ricotta with scrambled eggs		
<b>PIZZICO</b>	13	NT
Spicy salame, fontina cheese and scrambled eggs		
<b>DELIZIA</b>	13	NT, V
Asparagus, fontina cheese, over easy eggs and truffle oil		
<b>FORTE</b>	13	NT
Sausages, imported Italian ham, fontina cheese and scrambled eggs		

NT = No Tomato Sauce; NC = No Cheese; V = Vegetarian

## SOMETHING SIMPLE

<b>GRANOLA PARFAIT</b>	9
Yogurt, granola, and mixed berries	
<b>OATMEAL RAISIN</b>	8
Oatmeal served with brown sugar and raisins Add banana and berries \$3.00	
<b>SMOKED SALMON BAGEL</b>	10
Cream cheese, smoked salmon, red onions, capers, tomatoes	
<b>CREAM CHEESE BAGEL</b>	8
Toasted bagel with cream cheese	

## OMELETS

All our omelets are made with organic cage free eggs, and served with roasted potatoes, fresh fruit, and your favorite bread

<b>ITALIAN</b>	16
Free range grilled chicken, mixed peppers, chopped organic roma tomatoes, fresh basil and fresh mozzarella	
<b>COUNTRY VEGETABLE</b>	16
Grilled eggplant, grilled zucchini, grilled asparagus and organic chopped roma tomatoes	
<b>CALIFORNIA OMELET</b>	16
Sauteed mushrooms, bacon, mozzarella cheese, sour cream, and avocado topped with tomato sauce	
<b>UGO OMELET</b>	16
Sauteed ham, onions, bell peppers, tomatoes, mozzarella cheese	

## FRITATA

All our fritatas are made with organic cage free eggs, and served with roasted potatoes, fresh fruit, and your favorite bread

<b>FRITATA DELLA MATTINA</b>	15
Italian sausage, yellow, green, red peppers, onions, roma tomatoes	
<b>FRITATA QUATTRO FORMAGGI</b>	15
Bacon, parmesan cheese, fontina cheese, mozzarella cheese and gorgonzola cheese and roma tomatoes	
<b>FRITATA SPINACH &amp; GOAT CHEESE</b>	15
Baby spinach, tomatoes and goat cheese	

## BREAKFAST SANDWICHES

Served with fresh fruit

<b>ITALIAN PROSCIUTTO &amp; CHEESE</b>	11
Italian prosciutto, fontina cheese, eggs with chopped zucchini and carrots, with rustic bread	
<b>UGO EGG WHITES SANDWICH</b>	11
Ham, mozzarella cheese, sauteed spinach, egg whites with walnut country bread	
<b>SPINACH &amp; MUSHROOM</b>	11
Sauteed spinach, shiitake, oyster, and portabello mushrooms, egg, ricotta cheese, with rustic bread	
<b>VEGETARIAN</b>	11
Roasted bell peppers, carrots, grilled zucchini, eggs, pesto aioli with brioche bread	

## BAKERY

<b>BELGIUM WAFFLE</b>	12
With fresh banana or strawberry and fresh whipped cream	
<b>FRENCH TOAST</b>	12
Our French toast made with rustic Italian bread. Served with pure maple syrup and powdered sugar	
<b>PANE CALDO CON NUTELLA</b>	9
The most popular breakfast in Italy – fresh bread prepared in our wood burning oven served warm with chocolate-hazelnut Nutella and sprinkled with powdered sugar	

The chef kindly requests no additions or substitutions to menu items. Split charge \$1.00