

IACHETTI'S

EST. *Glen Rock* 2018

STARTERS.

Pasta e Fagioli	7
French Onion Soup	7
Zucchini and Eggplant Chips Lemon Vinaigrette	14
Cauliflower Gratin Roasted Tomato Sauce	16
Scrambled Egg and Avocado Bruschetta Balsamic	15

SHARABLE SALADS.

Torn Caesar	13
Fresh Mozz and Tomato Nut-free Pesto	15
Roasted Beets and Goat Cheese Balsamic	16
Cobb Wedge Bacon Dressing	16
Chicken, Quinoa and Feta Lemon Ranch	20

Add Artichoke and Hearts of Palm Cake +8,
Chicken +8, Shrimp +12

WOOD FIRED NEAPOLITAN PIZZA.

Scrambled Eggs, Bacon, Tomato and Arugula	16
Margherita	16
Very Veggie and Goat Cheese	17
Smoked Gouda, Ricotta, Fig and Sweet Onions	18
Sausage, Vinegar Peppers and Mozz	19

Cauliflower Crust Available +7

FARM FRESH EGG SKILLETTS.

Bacon and Gruyere	14
Sausage, Potato and Vinegar Peppers	15
Broccoli Rabe and Eggplant Caponata	16
Chicken Vodka Parm	17
Zia Lina's Meatballs	18

BRUNCH SPECIALTIES.

Lemon and Ricotta Pancakes	12
Chocolate Chip Waffles	11
Nutella French Toast	13
Tomato, Spinach and Gruyere Omelette	12
Poached Eggs, Hollandaise Sauce	12
Spinach, Tomatoes, Goat Cheese +2 Jumbo Lump Crabcake +6	
Crispy Mozz, Potato and Fried Eggs	20
Roasted Tomato Sauce	
Smoked Salmon Platter	18
Cream Cheese, Capers and Tomato	
Buttermilk Chicken and Waffles	15
Lemon Greens, Spicy Maple Syrup	
Chicken Puttanesca, Egg and Potato Hash	17
Chipotle Aioli	

SIDES.

Bacon or Sausage	8
Breakfast Potatoes	8
Sauteed Lemon Spinach	8

brunch

PRIVATE PARTIES AND CATERING AVAILABLE

CREDIT CARD PAYMENTS INCUR AN ADDITIONAL 4% SURCHARGE

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