



Locally sourced.  
Italian Inspired



## Sweet Stuff

<b>CINNAMON ROLL</b>	<b>5.00</b>	<b>ACAI BOWL</b>	<b>12.00</b>
Served warm, with caramel sauce and candied pecans		Organic acai sorbet topped with house made granola, seasonal fruit & honey	
<b>HOUSE MADE GRANOLA</b>	<b>6.50</b>	<b>FRUIT PARFAIT</b>	<b>8.00</b>
Served with steamed milk Add fruit 2		plain yogurt, house made granola, seasonal fruit & toasted coconut	
<b>CHOCOLATE &amp; BERRIES FRENCH TOAST</b>	<b>9.50</b>	<b>BOMBOLONE</b>	<b>5.50</b>
Served with seasonal berries, melted chocolate and chocolate chips		Super yummy Italian style donuts filled with house made jam or Nutella	

**CHECK OUR SELECTION OF PASTRIES!**  
Gluten free options available

## Waffles

<b>TRADITIONAL</b>	<b>7.50</b>	<b>BERRY</b>	<b>8.50</b>	<b>BANANA &amp; RICOTTA</b>	<b>8.50</b>
Sweet cream butter & maple syrup Add chocolate 0.50		Seasonal fresh berries, sweet cream butter & our house made huckleberry syrup		Multigrain waffle with ricotta cheese, sliced banana, candied pecans	

## Breakfast dishes

*We proudly use only cage free, organic, free range local eggs!*

<b>TTP QUESADILLA</b>	<b>10.00</b>	<b>PANCETTA SKILLET</b>	<b>13.00</b>
Spinach tortilla filled with scrambled eggs, potatoes, roasted red peppers and Oaxaca cheese. Served with pico & sour cream Add bacon or sausage 2.00		2 sunny side eggs over pancetta, country potatoes, spinach, red peppers and onion, served in a cast iron skillet	
<b>OMELET BREAKFAST</b>	<b>12.50</b>	<b>BREAKFAST CROISSANT</b>	<b>11.00</b>
3 egg omelet with your choice of seasonal vegetables medley, meats and cheese, served with toast and your choice of country potatoes or house hash browns		scrambled eggs, bacon, cheddar, tomato, avocado, marinated red onion, served with mixed greens or seasonal fresh fruit	

## Benedicts

*On english muffin, served with your choice of mixed greens, country potatoes, hash browns or seasonal fresh fruit.  
Gluten free toast available*

<b>CAPRESE</b>	<b>12.50</b>	<b>(ALMOST) TRADITIONAL</b>	<b>14.00</b>	<b>MEATLOVER</b>	<b>13.50</b>
spinach, tomatoes, fresh mozzarella, poached eggs, hollandaise and pesto		Crispy pancetta, asparagus, poached eggs & hollandaise		Your choice of bacon, linguica, chicken apple sausage or smoked ham & hollandaise	

## Bruschettas

### OCEAN BEACH (REVISITED) 8.00

Baguette crouton topped with cream cheese, tomato cucumber relish, avocado & fresh thyme. Add salmon 3.00

### GARLICKY 7.00

Toasted french bread rubbed with fresh garlic, tomato garlic and basil relish, drizzled with extra virgin olive oil

### CAPRESE 8.00

Toasted french bread topped with tomato, melted fresh mozzarella & basil pesto. Add prosciutto 2.00

### CONTADINO 9.00

Toasted french bread topped with melted gorgonzola cheese, pears and walnuts

## Sandwiches & Panini

*Served with a side of mixed greens, seasonal fresh fruit, french fries or sweet potatoes fries.*

*Gluten free toast available.*

### TURKEY CLUB 11.00

Turkey, bacon, lettuce, avocado, tomato on toasted french bread

### VEGGIE 9.00

Arugula, fresh mozzarella, roasted red pepper, tomato, red onion, basil pesto on toasted french bread

### TUNA 12.00

House made pole caught albacore tuna salad, avocado, tomato, cheddar cheese on toasted french bread

### MEDITERRANEO 12.00

Toasted rosemary focaccia, thinly sliced Prosciutto di Parma, fresh mozzarella, sliced tomatoes, sautéed spinach, basil pesto

### EGG SALAD 10.00

Hard Boiled Eggs folded with lightly curried mayonnaise, scallions, celery, capers, lemon juice, Italian parsley, served open face on toasted french bread

## Taglieri

*Our wooden cutting boards. Enjoy them with a glass of wine and you won't regret!*

### DEVILED EGGS 9.00

Made with black olive tapenade, chives, parsley pesto, served with mixed greens

### ITALIAN SALUMI 14.00

Prosciutto di Parma, Mortadella, Salami, olives, roasted tomatoes and toasted focaccia.  
Add Parmigiano Reggiano 3.00

### SALMON LOX 12.50

Smoked salmon, cream cheese, fried capers, red onions, hard boiled egg, tomatoes and baguette croutons

## Salads

### PROSCIUTTO 9.50

Organic greens, Prosciutto di Parma, fresh mozzarella, cherry tomatoes, our Italian dressing

### GORGONZOLA & PEACANS 9.50

Organic greens, candied pecans, seasonal fruit & gorgonzola cheese with our balsamic vinaigrette

### SPINACH 9.00

Slivered red onion, grape tomatoes, toasted almonds, ricotta, artichoke fritters and our ranch dressing

*We offer gluten free items but yet we cannot guarantee that you may not be exposed to cross contamination. Also, if you have a food or beverage allergy (particularly to nuts and seeds) please consult your server about allergens contained in the dishes, and consider that we cannot guarantee you against any cross contamination as well. As such, please understand that To The Point cannot be responsible for any injury, loss or damage claimed by any guest with with a food or beverage allergy who consumes our food, regardless of the circumstances.*