

per se
SOCIAL CORNER

LUNCH

16³/₄

MONDAY to FRIDAY | 11:30 AM to 2 PM

PIATTI DI PASTA

Fresh daily house-made pasta

PENNE ARRABBIATA

Fresh penne peperoncino, san marzano, spicy chorizo.

LINGUINE GAMBERI

Prawns, aglio e olio, zucchini, arugula.

BOLO DI NONNA ROSA

Bolognese di prosciutto, soppressata and carne on fresh handmade spaghetti.

PANINO

Served with pomme frites or side salad.

Upgrade to crema di pomodori soup | 3

CHEESEBURGER

7oz. house-made beef patty, fontina cheese, fresh challah bun, cilantro aioli, iceberg lettuce, beefsteak tomatoes.

CAJUN CHICKEN

Blackened chicken breast, sumac red cabbage slaw, fresh challah bun, cilantro aioli, iceberg lettuce, beefsteak tomatoes.

CAPRESE ITALIANA

Prosciutto di parma, fior di latte, sweet cherry tomatoes, basil, pesto aioli on fresh ciabatta bread.

PIZZE

*Fresh mozzarella cheese (fior di latte),
36hr fermented dough and open flame brick forno.*

DIAVOLA

San marzano tomato base, soppressata, mediterranean olives, fior di latte.

FUNGHI

San marzano tomato base, roasted crimini and button mushrooms, fior di latte.

THE HOOD

Crème base, rosemary, oven roasted baby potatoes, applewood smoked bacon, fior di latte and green onions.

FRESH GREENS

5oz CERTIFIED ANGUS SIRLOIN STEAK

Cross grain sliced Angus Sirloin steak, arugula, heritage greens, roasted yam, crispy cipolla onions

GRILLED CHICKEN BREAST

Grilled chicken breast, hummus, fresh baby romaine, light caesar dressing, broiled croutons.

WILD SALMON FILLET

Ocean Wise wild salmon, heritage greens, roasted pear, confit yam, lemon vinaigrette, puffed quinoa. ♻️

Applewood bacon 2½ | Grilled avocado 4 | Crispy goat cheese 6

PAIR YOUR DISH

Trapiche Astica: Rosé 8 | Sauvignon Blanc 8½
Merlot-Malbec 9 | Rosalinda Lager 6 | Cider 7½

CAFFÉ CICLO

Espresso 3 | Americano 3½ | Cappuccino 4½
Espresso Macchiato 3½ | Grappa 9 | Affogato 7

Please notify us if you have allergies or any specific food requirements.

Substitutions politely declined.

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SOCIAL CORNER

BRUNCH

SATURDAY & SUNDAY | BRUNCH | 11:00AM to 2PM
SUNDAY | ALL DAY HAPPY HOUR | 2PM to Close

SHAKSHUKA ON CHUBBY FLATBREAD

Roasted san marzano tomatoes, poached egg,
confit garlic on forno chubby flatbread.

13½

Hollandaise 3 | Maestro Ham 3 | Brasato Beef 4

EGGS BENNY

Homemade siracha hollandaise sauce,
patatas fritas and heritage greens.

MUSHROOM 15 | AVOCADO 15 | BRASATO 16

☞ **SMOKED SALMON 16½ | MAESTRO COTTO HAM 15½**

CHILAQUILES CON RESERVE ANGUS

Sirloin steak cross grain sliced, tomatillo salsa, poached egg,
mango pico de gallo, queso fresco and refried beans.

17½

HUEVOS RANCHEROS

Chorizo molido, san marzano tomatoes, poached eggs,
sour cream, cilantro salsa on crispy tostada.

16

BELGIAN WAFFLES AND PORK BELLY

Maple buttered seared confit pork belly, toasted Belgian
waffles, mix berry compote and chantilly cream.

16½

PATATAS BRAVAS & CHORIZO

Triple cooked potatoes, pan seared veg, Spanish
chorizo, poached egg and san marzano aioli.

17

STREET FRITTATA (OMELETTE)

Eggs, Pancetta rustico, applewood smoked bacon, mushrooms,
green onions, grilled piquillo peppers, cherry tomatoes, fior di
latte, mozzarella served with patatas fritas and heritage greens.

16¾

Additions

**Grilled Avocado 4 | Hollandaise 3 | Poached Egg 2
Brasato beef 4 | Maestro ham 3 | Spanish Chorizo 3½
Applewood Smoked Bacon 2½ | Prawns 5**

SHINE YOUR MORNING

**Mimosa 9 | Cider Mimosa 8½ | Radler 7
Trapiche Astica: Merlot-Malbec 9 | Sauvignon Blanc 8½ |
Rosé 8 | Frosé 8 | Per Se Double Caesar 12**

CAFFÉ CICLO

**Espresso 3 | Latte 4½ | Cappuccino 4½
Espresso Macchiato 3½ | Affogato 7 | Americano 3½**

IRISH COFFEE

Jameson whisky with fresh brewed CICLO
coffee topped with whipped cream

12

SPANISH COFFEE

Brandy and Kahlua, liven up your coffee
topped with whipped cream

12½

CICLO ITALIA

Frangelico and Bailey's, CICLO brewed
coffee topped with whipped cream

13

PATRON CAFE AMERICANO

Patron XO Cafe, Bailey's, Double CICLO espresso,
whipped cream and maraschino

13

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