

itar

BISTRO • MARKET

signature eggs

Grilled Skirt Steak

Seasoned skirt steak with a tangy chimichurri sauce and grilled with porcini mushrooms and cherry tomatoes. Topped with two fried eggs and a mixed greens salad garnish. \$16

Crispy Pork Belly

Our slow-cooked pork belly is roasted with a crispy, golden outer layer and served with grilled asparagus, grilled cherry tomatoes, garnished with a mixed greens salad and topped with two fried eggs. \$13

Grilled Marido y Mujer Sausages

Traditional Argentine sausage and blood sausage layered on a bed of grilled cherry tomatoes and polenta. Topped with two fried eggs and garnished with a fresh mixed greens salad. \$12

Hollandaise Grilled Salmon

Grilled Salmon over sautéed Italian baby spinach with a rich homemade hollandaise sauce. Topped with two fried eggs and a fresh mixed greens salad garnish. \$16

eggs

Traditional Frittata

A classic Italian omelette made with fresh beaten eggs and fried with a mixture of quality ingredients for a simple, yet pleasurable breakfast. \$13

Choose two of your favorite ingredients below to create your own unique frittata:

- **Meat:** Prosciutto cotto ham, roasted turkey breast, applewood bacon and argentine sausage
- **Cheese:** smoked mozzarella, fresh mozzarella, provolone cheese, brie cheese, goat cheese, gorgonzola cheese
- **Veggies:** spinach, asparagus, roasted red peppers, tomatoes, cherry tomatoes, red onion, porcini mushrooms, zucchini, basil, arugula.

- additional ingredients. +\$1.00
- additional premium ingredients. +\$2.50
 - Prosciutto Crudo di Parma
 - Atlantic Smoked Salmon

Bacon and Egg Ciabatta

Home baked artisan ciabatta and two fried eggs with crispy applewood smoked bacon and Gorgonzola cheese. \$12

Eggs & Toast

Choose two fried or scrambled eggs with a toasted home baked French baguette. \$7

Egg & Spinach Wrap

Spinach wraps filled with two scrambled eggs, smoked mozzarella cheese, fresh Italian baby spinach and ripe cherry tomatoes. \$7

Fried Eggs and Prosciutto Sandwich

Grilled focaccia bread with mascarpone cheese, layers of Prosciutto Crudo Di Parma, fresh baby arugula and ripe cherry tomatoes drizzled with extra-virgin olive oil. Seasoned with sea salt and cracked black pepper with two fried eggs on top. \$13

quiches

Pastry crust made with fresh-cracked eggs, heavy cream, light seasonings and a filling of delightful ingredients for a fresh baked taste.

Quiche Lorraine

Chopped applewood smoked bacon, diced onions and a layering of Swiss cheese. \$6

Cheese & Onion

Baked with fresh slices of Swiss cheese and diced onions. \$6

Italo Argentine Cuisine
Wine Bar & Market

— breakfast —

breakfast sandwiches

Butter & Marmalade Croissant

Home baked artisan butter croissant with a spread of butter and sweet fruits marmalade. \$5

Brie Cheese & Pear Almond Croissant

Artisan home bake almond croissant filled with creamy brie cheese, fresh pear slices and Organic honey. \$6

Cotto Ham & Mozzarella Cheese Croissant

Baked butter croissant layered with thin shavings of Italian prosciutto cotto ham, smoked mozzarella cheese slices and a spread of fresh butter. \$6

Roasted Turkey & Provolone Cheese Croissant

Roasted turkey breast, sliced provolone cheese and fresh baby arugula in a buttery artisan croissant. \$6

Smoked Salmon Sandwich

Multigrain artisan bread with a cream cheese spread, smoked Atlantic salmon, sliced cucumbers, dill, red onions and Italian baby spinach. \$13

Classic Argentine Miga Sandwich

Crust-less squares of slim white bread with a mayo spread and fixed with one of these choices. Minimum order of 2. \$3.50

- Cotto ham & cheese
- Cotto ham, hard boiled egg & roasted red peppers
- Roasted turkey and cheese
- Tuna salad with diced celery

- add tomatoes, lettuce or cucumber + \$1.00

crêpes

Our batter is made fresh daily with simple ingredients for a light and flavorful taste.

Salty Crêpes

Choose two of your favorite toppings below to create your own unique crêpe. \$13

- **Meat:** Prosciutto cotto ham, roasted turkey breast, applewood bacon and argentine sausage
- **Cheese:** smoked mozzarella, fresh mozzarella, provolone cheese, brie cheese, goat cheese, gorgonzola cheese
- **Veggies:** spinach, asparagus, roasted red peppers, tomatoes, cherry tomatoes, red onion, porcini mushrooms, zucchini, basil, arugula
- additional premium ingredients. +\$2.50
 - Prosciutto Crudo di Parma
 - Atlantic Smoked Salmon

Sweet Crêpes \$12

- Dulce de Leche
- Beurre Suzette
- Caramelized sugar, butter with zest & citrus flavors.
- Nutella

- add mixed berries or banana. +\$2

potatoes sides

Enjoy itar's signature seasoned potatoes as an accompaniment to any of our breakfast options.

Select from the variety of choices below.

Truffle Fries

Crispy fries tossed in truffle oil and dusted with a mix of truffle salt and fresh parsley. \$7

Au Gratin

Thin slices of potatoes layered in a creamy Parmigiano cheese sauce and baked with chopped garlic and butter for a rich and savory flavor. \$7

Roasted Potatoes

Oven roasted potatoes are fluffy on the inside with a perfect crisp on the outside. Tossed with extra-virgin olive oil and seasoned with sea salt and fresh rosemary \$5

Rösti

Swiss-style potato cakes are cooked to a golden crisp, and fried on both sides with a spread of butter and a dusting of sea salt. \$5

Brat-Kartoffeln

Thinly sliced potatoes are layered German-style and pan-fried with bacon, onions and fresh parsley. \$6

Twice-Baked Potatoes

Twice-baked potatoes are light and fluffy on the inside and cooked to a golden crisp on the outside. Stuffed with pancetta, creamy goat cheese and sprinkled with freshly chopped chives. \$7

cured meats & cheese

A selection of cured, flavorful meats and select cuts of artisan cheeses.

Piatto di Formaggi

A variety of Italian and Argentine cheeses. \$15

Piatto di Salumi

Assortment of Italian and Argentine cured meats and cheeses. \$15

Provoleta

Grilled Argentine provolone cheese topped with oregano and extra-virgin olive oil. Served with slices of grilled bread. \$10

fruits, grains & yogurts

Mixed Berries Salad \$5

Strawberry & Banana Salad \$5

Banana & Dulce de Leche.

Sliced fresh bananas in Argentine Dulce de leche \$4

Banana & Nutella

Sliced fresh bananas in Chocolat Nutella. \$5

Yogurt & Honey

Plain Greek yogurt and honey. \$4

Yogurt & Mixed Berries

Plain Greek yogurt with fresh mixed berries. \$6

Greek Yogurt, Granola & Mixed Berries

Plain Greek yogurt, granola and fresh mix berries. \$6

juice bar

Start the day with healthy juices freshly made with your order.

Pineapple + Cucumber \$4.00
Passion Fruit \$4.00
Blackberry \$4.00
Guanabana \$4.00
Strawberry \$4.00
Mango \$4.00
Orange \$4.00
Lemon \$4.00

beverages

Aqua Panna mineral water 1lt \$5
Aqua Panna mineral water .5lt \$2.50
San Pellegrino sparkling water 1lt \$5
San Pellegrino sparkling water .5lt \$2.50
San Pellegrino Aranciata Orange \$3
San Pellegrino Aranciata Rossa \$3
San Pellegrino Limonata/Limo \$3
San Pellegrino Pompelmo \$3
San Benedetto Iced Green Tea \$3
San Benedetto Peach Iced Tea \$3
San Benedetto Lemon Iced Tea \$3
Orangina Sparkling Citrus beverage \$3.50
Yoga Apricot Nectar \$3
Yoga Peach Nectar \$3
Yoga Pear Nectar \$3
Iced Tea \$2.50
Coca-Cola Diet \$2
Coca-Cola Bottle (Imported) \$3
Fanta Orange Bottle (Imported) \$3
Fanta Grape Bottle (Imported) \$3
Sprite Bottle (Imported) \$3

café bar

Espresso \$2.50
Espresso Machiato \$3
Espresso con Panna \$3
Cappuccino \$4
Café Latte \$4
Caramel Macchiato \$4
Café Mocha \$4
Café Americano \$2.50
Hot Chocolate \$4
Ice Café \$2.50
Frappuccino \$4
Milk \$2

Green Tea \$2.50
Mate Cocido \$2.50

breakfast cocktails

Take a mid-morning sip of a light and delicious beverage that makes getting out of bed worthwhile. *"Without booze, it's just breakfast."*

Prosecco \$9
Prosecco Peach Bellini \$9
Orange Mimosa \$9
Mixed Berries & White Wine \$9

