

LIGHT & FRESH

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| FRESH FRUIT PLATE \$9 | fresh daily selection |
| HOMEMADE GRANOLA & YOGURT \$8 | rolled oats, sunflower seeds, almonds, coconut, dried fruit, walnuts & fresh fruit |

FARM-FRESH EGGS

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| TWO EGGS, ANY STYLE \$9 | tuscan potatoes, bacon or sausage & toast |
| OMELETTE \$11 | choice of 3: bacon, pancetta, prosciutto, peppers, onions, mushrooms, mozzarella, fontina, swiss & fresh herbs & toast |
| ZYLO EGGS BENEDICT \$12 | two poached eggs, prosciutto, tomato confit, grilled tuscan bread & hollandaise |
| STEAK & EGGS \$15 | grilled skirt steak, two eggs any style, tuscan potatoes & toast |
| CREAMY POLENTA & EGGS \$11 | two poached eggs, roasted tomatoes & parmesan cheese |

FROM THE GRIDDLE

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| BUTTERMILK PANCAKES \$9 | seasonal conserva & maple syrup |
| RAISIN BRIOCHE FRENCH TOAST \$9 | caramelized orange butter & maple syrup |
| HOMEMADE BELGIAN WAFFLES \$9 | strawberry conserva & maple syrup |

BEVERAGES

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| FRESH SQUEEZED ORANGE JUICE & GRAPEFRUIT JUICE \$6 |
| APPLE, CRANBERRY, PINEAPPLE OR TOMATO JUICE \$4 |
| COFFEE- REGULAR & DECAFFEINATED \$3 |
| ASSORTED TEAS \$3 |
| FRUIT SMOOTHIES \$6 |

BRUNCH

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| NY BAGEL BREAKFAST \$12 | smoked salmon, chive cream cheese, tomato, red onions, capers |
| PASTA FAGIOLI \$7 | tomato broth, cannellini beans, ditali pasta, garlic |
| INSALATA DI TONNO \$22 | seared ahi tuna, tomato, potato, tapenade, haricots verts, black truffle vinaigrette |
| ZYLO MARKET CHICKEN SALAD \$14 | seasonal grilled vegetables, mixed baby lettuces, candied walnuts, herbed-grilled chicken breast, pesto vinaigrette |
| STEAK COBB SALAD \$18 | pancetta, gorgonzola, arugula, radicchio, avocado, egg, tomato, skirt steak, red wine vinaigrette |
| SKIRT STEAK \$24 | porcini rubbed, herb-infused extra virgin olive oil, house cut french fries |
| ROASTED CHICKEN \$23 | grilled with lemon, rosemary, baby fennel, lemon brodo, chicken liver spiedini |

PANINI & BURGERS

hot-pressed ciabatta sandwiches ~ mixed greens or fries

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| GRILLED BURGER \$12 | crispy pancetta, caramelized onions, cheddar cheese served on brioche |
| RAPINI \$10 | broccoli rabe, garlic confit, fontina cheese |
| MOZZARELLA \$10 | tomato, fire-roasted peppers, basil pesto |
| CHICKEN \$12 | seared chicken, roasted tomato confit mozzarella cheese |
| BBQ SHORT RIB \$18 | glazed tender short ribs, creamy coleslaw, served on brioche |
| PORK ARISTA \$11 | caramelized-smoked onions, swiss cheese, kosher pickle, fennel aioli |

PIZZA & PASTA

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| MOZZARELLA PIZZA \$11 | mozzarella with vine-ripened plum tomatoes, fresh-picked basil leaves |
| PIZZA AL PROSCIUTTO \$13 | prosciutto, red onion marmalatta, shaved fontina cheese, baby arugula salad |
| ZYLO BREAKFAST \$12 | speck, tomato confit & fontina cheese topped with 3 eggs over easy |
| SPAGHETTI POMODORO \$14 | heirloom pomodoro, parmigiano reggiano, basil |
| ORECCHIETTE \$17 | spicy lamb sausage, broccoli rabe |

SIDES

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| APPLEWOOD-SMOKED BACON \$4 |
| TUSCAN BREAKFAST POTATOES \$3 |
| BREAKFAST PASTRIES \$3 |
| FRENCH FRIES \$8 |
| ONION RINGS \$8 |

ZYLO
TUSCAN STEAK HOUSE

20% gratuity added to parties of 6 or more
EXECUTIVE CHEF Roberto Bellissimo
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