

drinks

CAFE

| | <i>Available Iced on Request</i> | | Single | Doppio |
|-----------------------------------|----------------------------------|--|--------|--------|
| Espresso | | | 2 | 3 |
| Espresso Macchiato | | | 3 | 4 |
| | | | | Large |
| Cappuccino | | | | 4.25 |
| Chococcino (Hot Chocolate) | | | | 4.25 |
| Latte | | | | 4.25 |
| Chai Latte | | | | 4.25 |
| Mocaccino | | | | 4.25 |
| Brewed Coffee - House Blend | | | | 2.75 |
| Hot Tea / Herbal Tea | | | | 2.75 |

COLD

| | Medium | Large |
|--|--------|-------|
| Fresh Cold Pressed Orange Juice | 4.25 | 5.25 |
| Iced Tea | | 2.95 |
| Arnold Palmer, Raspberry, Peach Iced Tea | | 3.25 |
| Aqua Panna Flat Water | | 3.50 |
| San Pellegrino Sparkling Water | | 3.50 |
| Soda | | 2.75 |
| Lemonade | | 2.75 |
| Apple / Cranberry Juice | | 3.50 |
| Milk | | 3.25 |
| Chocolate Milk | | 4.25 |

WINE

| | Glass | Bottle |
|---|-------|--------|
| <i>white</i> | | |
| Prosecco, Brut, Casa dei Farive, Valdobbiadene, Italy | 8 | 28 |
| Riesling, Chateau Ste. Michelle, Columbia, Washington | 9 | 34 |
| Pinot Grigio, Hayes Ranch, California | 8 | 28 |
| Pinot Grigio, Ruffino, Tuscany, Italy | 10 | 36 |
| Sauvignon Blanc, Hayes Ranch, California | 8 | 28 |
| Sauvignon Blanc, Kim Crawford, Marlborough, NZ | 12 | 46 |
| Chardonnay, Hayes Ranch, California | 8 | 28 |
| Chardonnay, Wente, Morning Fog, California | 10 | 36 |
| <i>red</i> | | |
| Pinot Noir, Meiomi, California | 10 | 34 |
| Merlot, Hayes Ranch, California | 8 | 28 |
| Cabernet Sauvignon, Josh Cellars, California | 10 | 36 |
| Red Blend, Hayes Ranch, California | 8 | 28 |
| Montepulciano, Nevio, Abruzzo, Italy | 12 | 46 |
| Malbec, Terrazas, Altos de Plata, Mendoza, Argentina | 10 | 36 |

BOTTOMLESS MIMOSA

\$16

ALL DAY EVERY DAY

WITH THE PURCHASE OF AN ENTREE

CRAFT BEER

| | ABV* | Bottle |
|--|------|--------|
| Bud Light, St. Louis, Missouri | 4.2% | 5 |
| Monk in the Trunk, Organic Amber Ale, Jupiter, Florida | 5.5% | 6 |
| Goose Island IPA, Chicago, Illinois | 5.9% | 6 |
| Cigar City Jai Alai, IPA, Tampa, Florida | 7.5% | 7 |
| Cigar City Maduro, Brown Ale, Tampa, Florida | 5.5% | 6 |
| Stella Artois, Pale Lager, Leuven, Belgium | 5.0% | 7 |
| Due South, Caramel Cream Ale, Boynton Beach, Florida | 5.0% | 6 |
| Due South, Cat 3, IPA, Boynton Beach, FL | 6.1% | 6 |

day menu

*All I wanted was a good cup of coffee...
And look where we are now...*

With many years in the restaurant business and after spending plenty of time in Italy and around the world, I got into the habit of starting my day with a delicious, creamy cappuccino. Back in the States, I traveled the streets, searching for that desired quality...

"If you want something done right, do it yourself."

So when I couldn't find it, I gathered a passionate team with the idea to open a little café where we could all enjoy a good Cappuccino. Who could have imagined where that idea would take us...

Our journey towards excellence began in 2005 when we opened the doors of Saquella Café, named after our boutique coffee roaster from Italy. With trendy décor and friendly staff, we quickly became a neighborhood sensation. And while we welcomed the success, we also knew that our potential could take us even further. To complement the fine Italian coffee, we built an in-house bakery as well as a scratch kitchen stocked with only the freshest, top quality ingredients. A healthy alternative to the fast food culture was our motivation, and we made the conscience decision to be a "No Fry Zone" keeping in mind the wellbeing of our guests.

At first, the menu was limited to fresh baked breads and pastries, all-day breakfast, Salads, and Panini. Yet you liked the affair and asked for more. So once again, why stop there...

We rapidly expanded the menu with simple, yummy, guilt-free options that were as pleasing to the eyes as they were to the palate. We created unique gluten free side choices such as organic quinoa and roasted sweet potatoes. And, once again, why cap our passion there...

It was such a fun ride, we opened our second store, Prosecco Café, in Palm Beach Gardens, named after the Italian sparkling wine.

We added an innovative dinner menu with healthy alternatives, featuring fish dishes and lean House Blend burgers. As always, we refused to cut corners: Our meats, chicken, and turkey selection are GMO/hormone/antibiotic free. We teamed up with local vendors to bring you the finest quality of cheeses, produce, and fresh gelato. So why stop there...

Now Saquella and Prosecco are offering a full liquor bar and exciting dinner menu. Our team is passionately committed to serve you the best quality for the greatest value, and our story is far from over... And as our slogan always said:

"Scratch Kitchen and Bake Shop"

Thank you for being a loyal guest,
Avi & the Team



OPEN DAILY
Breakfast | Lunch | Dinner

WE PROUDLY SUPPORT
YOUR DIETARY NEEDS:
Allergies • Gluten Free • Vegetarian • Vegan • Paleo
Please notify us of any food allergies

20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats,
poultry, shellfish, seafood or eggs may
increase your risk of foodborne illness



Prosecco Cafe • 4580 PGA Boulevard • Palm Beach Gardens, FL 33418
Saquella Cafe • 410 Via de Palmas • Boca Raton, FL 33432
The Dancing Crane • 9500 Sandhill Crane Drive • Palm Beach Gardens, FL 33412

breakfast

FROM LOWIL'S BAKERY

It's still dark outside when our passionate bakers begin creating over 40 top-quality homemade recipes with only the best ingredients for your satisfaction.

- Blueberry Lemon Zest Scone / 4
- Orange Cranberry Scone / 4
- Butter Croissant / 4.50
- Cinnamon Crunch Glazed "Cruffin" / 5
- Nutella or Almond Croissant / 5.50

best deal

"THE ALL AMERICAN"

American Regular / 12

3 Eggs Your Way served with Breakfast Potatoes, Petite Salad, Bacon and Bread Basket

American Deluxe / 16

3 Egg Omelet with Choice of Four Ingredients Served with Breakfast Potatoes, Petite Salad, Bacon and Bread Basket

Choose 4

Tomatoes, Onion, Mushrooms, Roasted Red Peppers, Spinach, Caramelized Onions, Cheddar, Swiss, Feta, Goat Cheese, Turkey Sausage, Black Forest Ham

LIGHT DELIGHTS

Pure Vermont Maple Syrup (Personal 1.7 oz. Bottle) / Add 2 ea.
Side Nutella / 1.50 Side Peanut Butter / 1.50

Waffle or Pancakes / 11 (VT)

Light & Crispy House Made Batter Add: Blueberry, Chocolate Chips, Strawberry, Whipped Cream / 1 Each

Organic Swiss Muesli Bowl – It's a WOW! / 9.50 (VT) (GF)

Raw Original Swiss Overnight Muesli Mix, Fresh Fruit, Greek Yogurt

Organic Steel Oats / 8.50 Bowl

Coconut Milk topped with Berries

Healthy Treat / 9.50 (VT) (GF) (NUT)

Fresh Cut Seasonal Fruit with Greek Yogurt, Granola & Honey

SIDES & ADD ONS

Add Egg / 1.50

Make it Egg White / 1

Fresh Fruit Cup / 3.50

Fresh Berry Cup / 4.50

Breakfast Potatoes / 4

Bagel, 7-Grain or Toast with Butter & Jelly / 3

Sub Gluten Free Bread / 1

Roasted Sweet Potatoes / 4

(2) Thick Cut Bacon / 4

Black Forest Ham / 3.50

(3) Turkey Sausage / 4

(3) Nova Smoked Salmon / 6

Bagel, 7-Grain or Toast with Butter & Jelly / 3

Side of Cream Cheese / 2

\$3 per Split Plate

BREAKFAST COMBOS

Served with Breakfast Potatoes

Egg, Meat & Cheese Croissant / 9.75

Asiago Infused One-Egg Omelet, Prosciutto Di Parma Substitute to House-Carved Ham, Bacon or Sausage

Tuscan Omelet Brioche / 9.75 (VT) (NUT)

Pesto Herbed One-Egg Omelet, Caramelized Onion, Brie Cheese

7 Grain Florentine / 9.75 (VT)

Egg White Omelet, Fresh Spinach, Soft Bulgarian Feta, Low Cal 7-Grain Ciabatta

Honey Whole Wheat Breakfast Wrap / 9.75 (VT)

Scrambled Eggs, Breakfast Potatoes, Onion, Local Tomato, Cheddar Cheese

Add: Bacon, Turkey Sausage and/or Goat Cheese / 1 ea.

Salmon Royale Croissant / 9.75

One-Egg Omelet, Shaved Asiago, Nova Smoked Salmon, Roasted Red Pepper Aioli

Nova Smoked Salmon Bagel / 14

Nova Smoked Salmon, Cream Cheese, Lettuce, Tomato, Red Onion, Capers

EGGCELLENT CREATIONS

Served with Breakfast Potatoes and Side Salad OR a Fruit Cup

NEW! 21 Day Aged NY Strip Steak & Eggs / 19

2 Eggs Your Way, Breakfast Potatoes, Choice of Toast

Vito's Caprese Omelet Bruschetta / 13 (VT) (NUT)

Whole Wheat Toast, Basil Pesto, Asiago infused Omelet, Fresh Mozzarella by Vito, Tomato, Balsamic Glaze

NEW! Decadent French Toast / 14

Stuffed with Nutella, Banana & Peanut Butter, Captain Crunch Crusted with Bourbon Dulce de Leche Sauce

NEW! Prosecco Smoked Salmon Platter / 19

Toasted Bagel, Nova Smoked Salmon, 6 Minute Egg, Lettuce, Tomato, Red Onion, Capers, Side of Cream Cheese

The David / 14 (VT)

Large Egg White Omelet, Roasted Vegetables, Seared Sweet Potatoes, Topped with Aged Cheddar

Monte Cristo / 14

Ham & Swiss French Toast Sandwich, Sunny Up Egg, Maple Dijon Sauce

Classic Eggs Benedict / 14

2 Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce

Skinny Farmer Bruschetta / 13

Mini Egg White Zucchini Omelet, Whole Wheat Toast, Local Tomatoes, Goat Cheese Spread & Kalamata Olives

South Beach Avocado Toast / 14 (VT)

Whole Wheat Toast, Fresh Avocado, Tomato, Poached Egg and Hollandaise Sauce Add: 1 Slice of Nova Smoked Salmon / 2 ea.

BOTTOMLESS MIMOSA

\$16

ALL DAY EVERY DAY

lunch

MEDITERRANEAN VEGAN

NEW! Sharing Sampler / 16

House Made Hummus, Falafel, Tahini, Babaganoush, Kalamata Olives, Chopped Salad, Grilled Pita and Lemon Vinaigrette

Falafel Wrap / 13

Falafel, Local Tomato & Cucumber, Romaine, Pepperoncini, Tahini, Side of Jalapeno Sauce and Choice of Side

SANDWICH SHOP

Served with a Choice of Petite Salad, Quinoa Tabouli, Roasted Sweet Potatoes, Breakfast Potatoes OR Creamy Horseradish Slaw

AWARD WINNING! Chicken Waldorf on Muesli Toast / 14 (NUT)

Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts

Albacore Tuna Salad Croissant / 13

Lettuce, Tomato on Fresh Baked Croissant

NEW! NY Strip Sandwich / 21

Roasted Red Pepper Pesto, Garlic Confit, Crunchy Onion Rings, Horseradish Slaw, Fresh Baked Ciabatta

Open Face Caprese / 13 (VT) (NUT)

Toasted 7-Grain, Vito's Fresh Mozzarella, Basil Pesto, Local Tomatoes, Balsamic Glaze Add: Chicken / 6

The Italian Job Simplicity at it's Best / 16

Panini Pressed Ciabatta, Vito's Fresh Mozzarella, Prosciutto di Parma, EVOO, Fresh Arugula

7-Grain Grilled Chicken / 15 (NUT)

Panini Pressed Low-Cal 7-Grain, Grilled Chicken Breast, Fresh Basil Pesto, Roasted Zucchini, Asiago Cheese

Antipasti Ciabatta / 13 (VT) (NUT)

Panini Pressed Ciabatta, Grilled Zucchini, Red Pepper, Roasted Eggplant, Soft Bulgarian Feta, Basil Pesto

NEW! Turkey Rachel Prosecco Style / 15

Panini Pressed 3-Cheese Bread, House-Carved Turkey, Horseradish Slaw, Swiss Cheese, Roasted Red Pepper Aioli

Avocado Ahi Tuna Wrap / 18

Seared Rare Tuna, Sweet Soy Asian Slaw, Crispy Noodles, Sliced Avocado, Spinach and Spicy Peanut Dressing

Up-Stream Salmon Burger / 16

8oz Baja Style Salmon Burger (Corn, Cilantro & Panko), Avocado, Fresh Arugula, Grilled Artichoke-Lime Aioli, on a Grilled Brioche

Premium Butcherblock Burger / 16

8 oz. House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Aged Swiss, Horseradish Slaw, on a Grilled Brioche

Turkey Whole Wheat Tuscan / 14

Lean Turkey, Caramelized Onion Mustard, Local Tomato, Swiss Cheese, Grilled Whole Wheat Bread

Add: Sunny Side Up Egg / 1.50 ea.

Add: Avocado / 2 ea.

CATERING PLATTERS AVAILABLE

SOUP & QUICHE SHOP

Served with Artisan Bread

Soup of the Day / 7

Soup & Salad / 12

Quiche & Salad / 14

Quiche & Soup / 16

Baked Daily, Spinach & Feta Quiche or Quiche Lorraine

SALAD SHOP

Top That Salad

Chicken Waldorf / 6

Grilled Chicken / 6

Seared Rare Tuna / 10

Albacore Tuna Salad / 6

Nova Smoked Salmon / 6

Seared Salmon / 10

(3) Baked Goat Cheese Crostini / 6

(Toppings for Salads Only)

NEW! Fattoush Chopped Salad / 14 (VT) (VN)

Spring Mix Greens, Quinoa Tabouli, Cucumber, Local Tomato, Red Peppers, Carrots, Cabbage, Onions, Avocado, Pepperoncini, Kalamata Olives, Crispy Pita Chips, Lemon Vinaigrette

Top Me Caesar Salad / 12 (VT)

Crispy Romain Hearts, Shaved Asiago, Home Made Croutons, Tossed with House Made Caesar Dressing

Albacore Tuna Cobb Salad / 15 (VT)

Spring Mix Greens, Local Tomatoes, Avocado, Boiled Egg, Chopped Thick Cut Bacon, Blue Cheese Crumble

Traditional Caprese Salad / 14

Vito's Fresh Mozzarella, Local Tomatoes, Basil Pesto, Balsamic Glaze

Tuscan Baked Goat Cheese Salad / 16 (VT)

Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sunflower Seeds, Shaved Asiago, Baked Goat Cheese Crostini, Balsamic Vinaigrette

Greek Chicken Paillard Salad / 16

Pounded Grilled Chicken Breast, Spring Mix Greens, Cucumber, Local Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette

"Ahi Thai" Asian Tuna Salad / 17

Spring Mix Greens, Crispy Noodles, Carrots, Red Cabbage, Mandarin Wedges, Almonds, Seared Rare Ahi Tuna, Spicy Peanut Vinaigrette

Prosecco Gorgonzola Salad / 14

Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Low Fat Raspberry Vinaigrette

Not Your Everyday Salad Dressings

House Favorite: Low Fat Raspberry Vinaigrette, Brown Derby Balsamic, Spicy Thai Peanut, Caesar, Lemon Vinaigrette, EVOO & Balsamic