

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 / 3**
- Cranberry White Chocolate Scone / 3**
- Butter or Whole Wheat Croissant / 3**
- Chocolate & Nutella or Almond Croissant / 4**

LIGHT & FRUITY

Organic Swiss Muesli – It's a WOW!
Raw Organic Original Swiss Recipe of Muesli Soaked Overnight in Low-Fat Yogurt Bowl with Fruit Salad / 7.99 Cup / 4.99

Healthy Treat / 7.99
Fresh Cut Seasonal Fruit with Low-Fat Yogurt, Granola & Honey

Belgian Waffle or Pancake / 7.49
Light & Crisp Homemade Waffle
Add: Blueberry, Chocolate Chip, Strawberry, Whipped Cream / 1 ea

The "All American" - Create Your Own Omelet / 8.99
3 Egg Omelet, Regular or Egg-White, Served with Breakfast Potatoes, Side Salad, Bacon and Bread Basket

Add / .50 ea for: Tomatoes / Onion / Mushrooms / Roasted Red Pepper / Spinach / Zucchini
Add / 1 ea for: Cheddar / Swiss / Feta / Asiago / Caramelized Onion
Diced: Bacon / Turkey Sausage / Black Forest Ham
Add / 1.59 ea for: Brie / Gorgonzola / Fresh Mozzarella / Goat Cheese / Swiss / Prosciutto

BREAKFAST CREATIONS

Served with Petit Salad & Breakfast Potatoes OR Fruit Cup.

Our local eggs are made to order "a la Plancha" seasoned only with a touch of olive oil.

Open-Face Nova Smoked Salmon / 11.99
Open Face Bagel with Cream Cheese, Lettuce, Tomato, Red Onion, Capers. Add: Egg / 1

The David / 10.99
Egg White Omelet, Roasted Veggie Mix, Aged Cheddar, Roasted Sweet Potatoes

Monte Cristo / 9.99
Ham & Swiss French Toast Sandwich, Poached Egg & Maple Dijon Sauce

Tuscan Sensation Everyday Brunch

11.99 Per Person (Two People Minimum)
Share a Grilled Vegetables Antipasti Platter, Variety of Domestic & Imported Cheeses, Bread Basket, Butter & Jam. Choose your Personal 2 Egg Omelet and small fresh squeezed OJ

BREAKFAST SANDWICHES

Add Petit Breakfast Salad or Fruit Skewer / 1
Egg, Meat & Cheese Croissant / 5.99
One-Egg Omelet, Prosciutto Di Parma, Shaved Asiago

Tuscan Omelet Challah Bun / 6.99
Pesto Herbed One-Egg Omelet, Caramelized Onions, Brie Cheese **It's a WOW!**

Salmon Royale Croissant / 7.99
One-Egg Omelet, Shaved Asiago, Nova Smoked Salmon, Roasted Red Pepper Aioli

7-Grain Egg White Florentine / 7.49
Egg White Omelet, Fresh Spinach, Soft Bulgarian Feta, Low Cal, 7-Grain Roll

Whole Wheat Breakfast Wrap / 6.99
Scrambled Eggs, Breakfast Potatoes, Onion, Local Tomato, Cheddar
Add: Bacon, Turkey Sausage and/or Goat Cheese / 1 ea

Nova Smoked Salmon Bagel / 7.99
Cream Cheese, Lettuce, Tomato, Red Onion

Vito's Caprese Omelet Bruschetta / 9.99
Whole Wheat Toast, Fresh Mozzarella by Vito, Grilled Tomato, Basil Pesto, Balsamic Glaze & Asiago Omelet

South Beach Benedict Bruschetta / 9.99
Whole Wheat Toast, Fresh Avocado, Tomato, Poached Egg and Hollandaise Sauce

Skinny Farmer Bruschetta / 9.99
Mini Egg White Zucchini Omelet, Whole Wheat Toast, Local Tomatoes, Goat Cheese Spread & Kalamata Olives

SIDES & EXTRAS

- Make it Egg White / .99
- Fresh Fruit Cup / 2.50
- Thick Cut Bacon / 1.99
- Nova Smoked Salmon / 3.99
- Black Forest Ham / 1.99
- Turkey Sausage / 1.99
- Prosciutto Di Parma / 3.99
- Roasted Sweet Potatoes / 2.50
- Roasted Vegetables / 3.99
- 7 Grain, Bagel or Toast with Butter & Jelly / 1.99
- 7 Grain, Bagel or Toast with Cream Cheese / 2.99
- Gluten Free Whole Grain Toast with Butter & Jelly / 2.50

"PANINOTECA"
Panini Pressed Sandwiches

All served with Petit Salad, Baja Quinoa, or Roasted Sweet Potatoes

Falafel Whole Wheat Wrap / 9.99
Quinoa Falafel, Local Tomato Salad, Tahini Sauce, Cucumber, Romaine Lettuce & Pepperoncini

AWARD WINNING
Chicken Waldorf on Muesli Toast / 10.99
Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts

Antipasti Ciabatta / 8.99
Grilled Zucchini, Red Pepper & Eggplant, Soft Bulgarian Feta, Fresh Basil Pesto

Focaccia Caprese / 11.99
7-Grain Roll, Open Face, Vito's Fresh Mozzarella, Local Tomatoes, Fresh Basil Pesto, Balsamic Glaze

Turkey Whole Wheat Tuscan / 9.99
Lean Turkey, Caramelized Onion Mustard, Local Tomato, Swiss Cheese, Whole Wheat Bread

7-Grain Grilled Chicken / 11.99
Grilled Chicken Breast, Roasted Zucchini, Asiago Cheese, Fresh Basil Pesto, Low-Cal 7-Grain Roll

Gyro / 11.99
Pressed Pita, Grilled Lamb & Beef Strips, Lettuce, Local Tomato, Onion, Tzatziki

New French Dip / 14.99
Shaved Roast Beef, Swiss Cheese, Horseradish Cream, Au Jus and Ciabatta Bread

Turkey Reuben - Saquella-Style / 10.99
Lean Sliced Turkey, Coleslaw, Swiss Cheese, Roasted Red Pepper Aioli

Avocado Ahi Tuna Wrap / 14.99
Seared Ahi Tuna, Spinach, Avocado, Caramel Wasabi Coleslaw, Whole Wheat Wrap, Tropical Fruit Salsa

Premium "Creekstone Farms" Burger / 13.99
8 Oz House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Swiss, Coleslaw, Grilled Challah Bun

Up-Stream Salmon Burger / 14.99
8 Oz Baja-Style Salmon Burger, Avocado, Fresh Arugula, Grilled Artichoke & Lime Aioli, Grilled Challah Bun

Swiss / Bacon / Avocado / Sunny-Side-Up Egg / 1.99 ea

We proudly support local farmers and sustainability efforts.

LIGHT DELIGHTS

Soup of the Day
Served with a Bread Basket
Cup / 5.5 Bowl / 6.95 Cup & Salad / 8.99

Soup & Salad / 8.99
Served with a Bread Basket

Quiche & Salad / 9.99
Baked Daily, Served with Petit Salad

SALAD SHOP

TOP THAT SALAD

- Chicken Waldorf / 3**
- Grilled Chicken / 4**
- Seared Salmon / 6**
- Seared Raw Tuna / 6**
- Gyro / 4**
- Nova Smoked Salmon / 6**
(Toppings for Salads Only)

Top Me Citrus Avocado / 10.99
Spring Mix Greens, Red Onions, Avocado, Mandarin Wedges, Citrus Vinaigrette

Top Me House Chopped Salad / 10.99
Spring Mix Greens, Baja Style Quinoa, Cucumber, Local Tomato, Red Peppers, Carrots, Cabbage, Onions, Corn, Low Fat Raspberry Vinaigrette

Traditional Caprese Salad Tower / 11.99
Vito's Fresh Mozzarella, Local Tomatoes, Basil Pesto, Balsamic Glaze

Saquella Gorgonzola Salad / 11.99
Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Low Fat Raspberry Vinaigrette

Tuscan Baked Goat Cheese Salad / 13.99
Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sunflower Seeds, Shaved Asiago, Baked Goat Cheese Crostinis, Balsamic Vinaigrette

Greek Chicken Paillard Salad / 13.99
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 / 15.99
Spring Mix Greens, Carrots, Red Cabbage, Mandarin Wedges, Almonds, Seared Raw Ahi Tuna, SPICY Peanut Vinaigrette

Not Your Everyday Salad Dressings
House Favorite: Low Fat Raspberry Vinaigrette, Tarragon Balsamic, Peppery Citrus, Spicy Thai Peanut, Lemon Greek, EVOO & Balsamic

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

CAFÉ

	Single	Doppio	
Espresso	1.89	2.89	
Espresso Macchiato	2.39	3.19	
	Medium	Large	Iced
Cappuccino	3.29	3.69	3.99
Dry Cappuccino	3.79	4.19	
Chococcino - ITS A WOW!	3.49	3.99	3.69
Latte	3.29	3.69	3.99
Chai Latte	3.29	3.69	3.99
Mocaccino	3.29	3.99	2.89
Brewed Coffee - <i>House Blend</i>		2.19	2.29
Hot Tea / Herbal Tea		2.29	

Fresh Cold Pressed Orange Juice	3.99	4.99	
Arnold Palmer, Raspberry, Peach Iced Tea		2.69	
Aqua Panna Flat Water		2.50	
San Pellegrino Sparkling Water		2.50	
Soda (Coca Cola)		2.25	
Lemonade		2.25	
Apple / Cranberry Juice		2.25	
Milk		2.25	
Chocolate Milk		2.49	

COCKTAILS

Aperol Spritzer		9
Mimosa		7
	House Vodka	Tito's Vodka
Bloody Mary	7	9
Espresso Martini	7	9
Lemon Drop Martini	7	9
Cosmo Martini	7	9
Manhattan Martini	7	9

WHITE

	Glass	Bottle
Sparkling Cuvee, Brut, Casa Dei Farive, Italy (Prosecco)	7	26
Prosecco, Avissi, Italy	8	28
Riesling, Chateau Ste Michelle, Columbia Valley	8	29
Fume Blanc (Sauvignon Blanc), Ferrari Carano, Sonoma County	8	29
Sauvignon Blanc, Kim Crawford, New Zealand	11	44
Pinot Grigio, Ruffino Lumina, Italy	7	27
Chardonnay, Wentz, "Morning Fog", Livermore Valley	7	27
Chardonnay, Franciscan, Napa Valley	12	49

RED

	Glass	Bottle
Pinot Noir, Mark West, California	8	29
Pinot Noir, Meiomi, Monterey, Santa Barbara, California	11	52
Merlot, Hogue, Washington	7	26
Cabernet Sauvignon, Josh Cellars, California	8	29
Red Blend, The Dreaming Tree Crush, North Coast	11	44
Malbec, Ruta 22, Argentina	8	29

CRAFT BEER

	ABV*	Bottle
Goose Island, IPA / Chicago, Illinois	5.9%	6
Stella Artois, Pale Lager / Leuven, Belgium	5.0%	6
Blue Moon / Golden, Colorado	5.4%	6
Bud Light / St. Louis, Missouri	4.2%	4
Corona / Mexico	4.5%	5

* Alcohol by Volume

THE SAQUELLA STORY

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. Every day, I travelled 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 Buffalo burgers. As always, we refused to cut corners: Our meats, chicken, and turkey selection ranges from Grass Fed and 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:

"Your First Cup of Coffee... & Much More..."

Thank you for being a loyal guest,

Avi & the Team



Prosecco Cafe
Palm Beach Gardens



410 Via De Palmas
Boca Raton, FL 33432
www.saquellacafe.com

Established
- 2005 -



Scratch Kitchen
& Bake Shop

WE PROUDLY SUPPORT
YOUR DIETARY NEEDS:

Allergies
Gluten Free
Vegetarian/Vegan
Paleo

Let Your Server Know

OPEN DAILY 7AM

Breakfast
Lunch
Dinner

(No Dinner on Sunday)