

BREAKFAST BASKET

Serves 2-4

Biscotti • Croissants • Cheese Danish • Blueberry
Banana Nut muffin • Doughnuts

SALADS

Mixed Greens

House Lettuce Mix,
Shaved Apples, Red Wine Vinaigrette

Roasted Beets

Goat Cheese, Citrus, Toasted Almonds,
Sun-Dried Tomato Vinaigrette

Classic Caesar

Romaine Lettuce, Parmigiano Cheese,
Garlic Croutons

Antipasti

Chopped Greens, Roasted Bell Peppers, Olives,
Cured Meats, Fontina Cheese

RAW BAR*

Oysters

Order By The Piece, Cocktail, Mignonette Sauce

Seafood Salad

Marinated Calamari, Shrimp, Scallops,
Olive Oil, Red Wine Vinaigrette,
Lemon, Celery, Herbs

Tuna Tartare

Diced Yellowfin Tuna, Avocado, Crispy Garlic,
Black Olive Dressing

Salmon Ceviche

Citrus, Onions, Cilantro, Fennel, Seasoned Crisps

ADD TO ANY DISH

Jumbo Shrimp 4 each Lobster Cocktail 12 King Crab Cocktail 16

EGGS

3 Eggs Your Way

Scrambled, Fried or Poached

Omelets

Choose Up to Three
Fontina, Cheddar, Mushrooms, Bell Peppers
Onions, Fresh Herbs, Tomatoes, Jalapeños
Bacon, Ham, Asparagus

PIZZA

Brunch Pizza

Bacon, Potatoes, Ricotta, Fried Eggs, Chives

Margherita Pizza

Fresh Mozzarella, Tomato, Basil

Spinach and Artichoke

Mozzarella, Roasted Garlic, Black Olives,
Mushrooms

BREAKFAST

Pancakes Your Way

Choice of Plain, Blueberry or Banana
All served with Berry Compote

Waffles

Nutella, Banana, Caramel, Whipped Cream,
Strawberry

Chicken and Waffles

Crispy Chicken, Spiced Crema, Candied Pecans

Eggs Benedict

Ciabatta, Creamy Spinach, Braised Pancetta,
Truffle Hollandaise

Eggs Florentine

Ciabatta, Creamy Spinach, Braised Pancetta,
Truffle Hollandaise

Breakfast Sandwich

Fried Egg, Italian Sausage,
American Cheese, Potato Bun

ALL YOU CAN SWEEET!

Chef's Selection of Artisanal House Made Cakes, Muffins,
Cookies, Fresh Fruit and Chocolate Fountain



ITALIAN RESTAURANT

ENDLESS ITALIAN BRUNCH 49.99

Includes All Items Below, Items Subject To Change Due To Availability Or Season

HOUSE SPECIALTIES

Chicken Parmigiana Classico 12

Thinly Pounded Chicken, Marinara, Mozzarella

Brick Oven Salmon Oreganato* 8

Seasoned Breadcrumbs, Lemon,
White Wine, Garlic Butter

8 oz. Filet Mignon* 10

Bacon Cheesburger 5

Bacon, Vermont Cheddar, Lettuce,
Heirloom Tomatoes, Potato Bread

Branzino alla Napoletana 8

Cherry Tomato Confit, Olives, Capers, Basil

14 oz. New York Strip Steak* 15

20 oz. Ribeye Steak * 18

PASTA

Fettuccine Alfredo

Tossed In Parmesan Wheel, Cream, Chicken Breast,
Fresh Cracked Black Pepper

Spaghetti Tomato And Basil

Onion, Garlic, Extra Virgin Olive Oil

Penne Alla Vodka

Onions, Prosciutto, Peas, Light Cream Sauce

SIDES

Bacon • Breakfast Sausages

Home Fries • Grilled Asparagus

Truffle Fries • Mac and Cheese

Broccoli • Mushrooms

BOTTLED BEERS

Bud Light, USA

Corona, Mexico

Stella Artois, Belgium

BEERS ON TAP 14

Firestone Walker 805, USA

Voodoo Ranger Juicy Haze, USA

Modelo Especial, Mexico

Peroni, Italy

BOTTOMLESS BEVERAGES 35

Per Person - 2 Hour Limit

Classic Mimosa

Zonin Prosecco,
Fresh Orange Juice

Bloody Mary

Skyy Vodka, House Mix,
Cold-Pressed San Marzano Tomatoes

Bloody Maria

Tequila Herradura, House Mix,
Cold-Pressed San Marzano Tomatoes

Champagne Mimosa 75

Taittinger Brut La Française Champagne, Fresh Orange Juice

SPECIALTY COCKTAILS

Golden Godfather 125

Nolet's Family Reserve Gin, Cocchi Americano Aperitivo
Dolin Blanc Vermouth de Chambéry, Osetra Caviar ~ Gold Leaf

Sorrento Sunset 19

Grey Goose 'Essences' Strawberry
& Lemongrass, St. Germain Elderflower,
Pomegranate, Cold-Pressed Lime,
Essential Mint Oil

Valencia 19

Diplomatico Planas Rum,
Amaro Montenegro, Apricot Preserve,
Cold-Pressed Pineapple,
Red Bull Yellow Edition (Tropical)

Second Wind 19

Absolut Elyx Vodka,
Martini & Rossi Riserva Speciale Ambrato,
Pistachio Cordial, Matcha Green Tea,
Cold-Pressed Lime

Bubbles & Berries 19

Taittinger Brut La Française Champagne,
Absolut Elyx Vodka,
St. Germain Elderflower, Strawberries

Italian Ice 19

Grey Goose Vodka,
Licor 43 Liqueur,
Frozen Lemon & Cherry

Here Today, Gone Amaro 19

(Negroni)
Tanqueray London Dry Gin,
Select Aperitivo Venezia,
Amaro Montenegro

Rocking The Hammock 19

El Tesoro Blanco Tequila, Cointreau,
Banana, Mango, Cold-Pressed Lemon,
Rosemary-Infused Honey

Midnight Sidecar 22

Rémy Martin 1738 Cognac,
Cointreau, Fresh Blackberry,
Cocoa Bitters, Cold-Pressed Lemon

Fumo Grasso 24

LAVO-Exclusive Westland Banyuls Cask
American Whiskey,
Bacon Fat & Apple Butter Wash,
Allspice, Cinnamon, Smoked Applewood

Amalfi Cartel 55 | 110

Decanter Service for Two or Four
Illegal Joven Mezcal, Yellow Chartreuse,
Butterfly Pea Grenadine,
Cold-Pressed Lemon

WINES BY THE GLASS

SPARKLING

Prosecco, Gambino Brut, Veneto, Italy, NV 15

Moscato, Fontanafredda "Briccotondo", Moscato d'Asti, Piedmont, 2020 17

Champagne, Taittinger Brut La Française, France, NV 23

WHITE

Pinot Grigio, Benvolio, Friuli-Venezia Giulia, Italy, 2020 14

Riesling, Shades of Blue, Mosel, Germany, NV 16

Sauvignon Blanc, Rapaura, Marlborough, New Zealand, 2021 16

Chardonnay, Talbott, 'Kali Hart', Monterey, California, 2019 16

Chardonnay, Orin Swift 'Mannequin', California, 2019 25

ROSÉ

Grenache Blend, Château D'Esclans "Whispering Angels", Provence, France 16

RED

Super Tuscan, Brancaia, 'TRE', Tuscany, Italy, 2019 16

Pinot Noir, J Vineyards, California, 2019 17

Cabernet Sauvignon, Banshee, Sonoma County, California, 2019 19

Pinot Noir, Maritana "Le Russe" Reserve by Donald Patz, Russian River Valley, California, 2018 32

Nebbiolo, Aldero Conterno 'Il Favot', Langhe Piedmont, Italy, 2018 30