

BREAKFAST BASKET

Serves 2-4

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

SALADS

Mixed Greens

Cucumber Avocado, Marcona Almond
Honey-Rosemary Dressing

Antipasti

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

Roasted Beets

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

Classic Caesar

Romaine Lettuce, Parmigiano Cheese,
Garlic Croutons

RAW BAR*

Oysters

Order By The Piece, Cocktail, Mignonette Sauce
(Limit of 24 per order, per table)

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 40

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

BREAKFAST

Pancakes Your Way

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

Waffles

Nutella, Banana, Caramel,
Whipped Cream, Strawberry

Chicken & Waffles

Crispy Chicken, Spiced Crema, Candied Pecans

Eggs Benedict

Two Freshly Poached Eggs,
Duroc Canadian Style Bacon,
Champagne Hollandaise, Arugula

Eggs Florentine

Ciabatta, Creamy Spinach, Braised Pancetta,
Truffle Hollandaise

Breakfast Sandwich

Fried Egg, Italian Sausage,
American Cheese, Potato Bun

PIZZA

Brunch Pizza

Bacon, Potatoes, Ricotta, Fried Eggs, Chives

Margherita Pizza

Fresh Mozzarella, Tomato, Basil

Spinach & Artichoke Pizza

Mozzarella, Roasted Garlic, Black Olives,
Mushrooms

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 & 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 & SELTZERS

Bud Light, USA 9

Budweiser, USA 9

Dos Equis, Mexico 10

Heineken, Holland 10

Heineken 0.0, Holland 10

High Noon Watermelon Seltzer, USA 9

Stella Artois, Belgium 10

BOTTOMLESS BEVERAGES 35

Per Person - 2 Hour Limit

Classic Mimosa

Gambino Prosecco,
Fresh Orange Juice

Bloody Mary

Skyv 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

LAVO-lini 22

Absolut Elyx Vodka, Lychee, White Cranberry,
Aloe Vera, Lemon, Raspberry Caviar

Amalfi Gin & Tonic 22

Malfy Italian Gin, Italicus Orange Liqueur,
Juniper, Laurel Bay Leaf,
Lemon, Fever-Tree Tonic

Melograno e Pera 21

Patrón Blanco Tequila,
Pomegranate, Prickly Pear, Lime,
Hawaiian Black Lava Salt

Fiore Dolce 19

Hibiscus Limoncello,
Belvedere Vodka,
Local Honey, Fresh Lemon, Mint

Vecchia Fiamma 24

Bulleit Bourbon,
BLiS Bourbon Barrel Mated
Pure Maple Syrup,
Orange Peel, Smoked Applewood

Sorrento Sunset 19

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

Ol' Blue Eyes 21

Ford's Gin, Cointreau,
Fresh Lime, Sage Nectar, Egg White*

Sicilian Cartel 22

Dos Hombres Mezcal,
Grapefruit Cordial, Fresh Lime,
Habanero Tincture, Egg White*

Giardino 20

Maker's Mark Bourbon, Amaro Averna,
Fresh Lemon Juice, Demerara,
Cherry Tomato, Basil

Valencia 19

Mount Gay 'Eclipse' Rum,
Amaro Montenegro, Apricot Preserve,
Cold-Pressed Pineapple,
Red Bull Yellow Edition (Tropical)

Bubbles & Berries 25

Taittinger 'Brut La Française' Champagne,
Grey Goose Vodka, St. Germain Elderflower,
Strawberries

Buono Notte 23

Vanilla-Infused Ketel One Vodka,
Licor 43, Kahlúa,
Espresso, Vanilla Crema,
Tiramisu Dust

WINES BY THE GLASS

SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, MV 15

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

Champagne, Taittinger, 'Brut La Française', France, MV 25

Champagne, Veuve Clicquot 'Yellow Label', Brut, Reims, France, MV 32

Champagne, Moët & Chandon 'Impérial', Brut Rosé, Épernay, France, MV 41

WHITE

Pinot Grigio, Italo Cescon, Veneto, Italy, 2020 17

Riesling, Koehler Ruprecht, Kabinett, 19

Chardonnay, Patrick Piuze 'Terroir de Chablis', 25
Chablis, France, 2019

Sauvignon Blanc, Cloudy Bay, 27
Marlborough, New Zealand, 2021

Chardonnay, Freemark Abbey, 30
Napa Valley, California, 2020

ROSÉ

Grenache Blend, Château D'Esclans 16
'Whispering Angel', Provence, France, 2020

RED

Pinot Noir, Morgan 'Twelve Clones', 21
Santa Lucia Highlands, California 2018

Corvina Blend, Fumanelli, 22
Valpolicella Classico Superiore,
Veneto, Italy, 2017

Super Tuscan, Tenuta Guado al Tasso 23
'Il Bruciato', Bolgheri, Tuscany, 2016

Cabernet Sauvignon, Twenty Rows Reserve, 25
Napa Valley, California, 2020

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

Cabernet Sauvignon, Newton 'Unfiltered', 34
Napa Valley, California, 2018