

BRUNCH

*THE BREAKFAST SANDWICH 22

Fried Egg, Sausage, Smoked Bacon, American Cheese

RED VELVET PANCAKES 28

Crunchy Italian Meringue, Whipped Cream, Mixed Berries, White Chocolate Sauce

THE BREAKFAST CALZONE 29

Mortadella, Potatoes, Eggs, Provolone, Calabrian Chili

AVOCADO TOAST 32

Truffled Eggs, Parmesan Frico, Cipollini Marmelatta

TIRAMISU FRENCH TOAST 32

Nutella, Brioche, Kahlúa

EGGS FLORENTINE 34

Braised Pancetta, Ciabatta, Creamed Spinach, Truffle, Hollandaise

CHICKEN & WAFFLES 36

Bourbon, Maple Syrup, Candied Pecans, Spicy Crema

FLAMING HOT HONEY BLISS WAFFLE CONE 49

Pink Champagne Cotton Candy, Fior di Latte Gelato, Heinz 57 Collection™ Hot Chili Infused Honey

*RAW BAR

OYSTERS ON THE HALF SHELL ^{GF} (Daily Selection)

½ Dozen 36 Dozen 68

SEAFOOD PLATEAU GRANDE ^{GF} 195

6 Jumbo Shrimp, 8 Oysters 8 Little Neck Clams, 1 lb King Crab Legs, 1.25 lb Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad

SALADS

MIXED GREENS ^{GF, V} 23

Cucumber, Avocado, Marcona Almonds, Honey-Rosemary Dressing

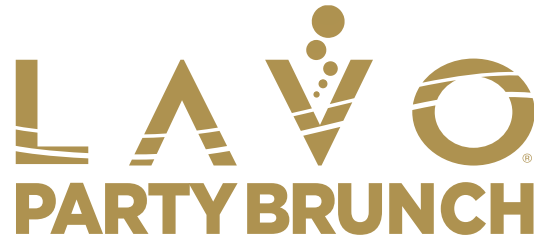
CAESAR 24

Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

BABY BEETS ^{GF} 25

Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



MAKE IT EPIC

*TRUFFLE SLIDER TRIO 58

Wagyu Beef, Black Truffles, Cherrywood-Smoked Bacon

BUTTER-POACHED KING CRAB BENEDICT 68

Kaluga Caviar, Avocado, Champagne Hollandaise

1 POUND KING CRAB LEGS ^{GF} 130

(Steamed or Broiled)

Heinz 57 Collection™ Roasted Garlic Crunch, Butter

3LB LOBSTER FRITTATA ^{GF} 150

Bacon, Corn, Scallions, Truffle Cheese, Arugula Salad

TOMAHAWK STEAK & EGGS ^{GF} 175

Bone Marrow, Olive Bread, Choice of Egg, Barbaresco Wine Sauce

BRICK OVEN PIZZA

MARGHERITA ^V 28

Fresh Mozzarella, Tomato, Basil

ANGRY MARIA 31

Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella

THE BREAKFAST PIZZA 35

Scrambled Eggs, Smoked Salmon, Mascarpone, Goat Cheese, Fried Capers

GF - GLUTEN-FREE V - VEGETARIAN

HOUSE SPECIALTIES

CHICKEN PARMIGIANA 36

Thinly-Pounded Chicken, Marinara, Mozzarella

RIGATONI MELANZANA 37

Pomodoro, Calabrian Chili, Roasted Eggplant, Bufala Mozzarella

GRILLED BRANZINO 41

Heirloom Tomato, Panzanella, Salsa Verde

SPAGHETTI CARBONARA 41

Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

BRICK OVEN SALMON OREGANATO 43

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

PENNE SEAFOOD ALFREDO 46

Shrimp, Scallops, Lobster Butter, Light Cream Sauce

“THE MEATBALL” 34

THE One-Pound Wagyu Meatball.

Served with Marinara & Fresh Whipped Ricotta

TRIMMINGS 16 EACH

CREAMED SPINACH ^{GF}

Onions, Brown Butter, Fontina, Parmigiano

BRUSSELS SPROUTS ^{GF}

Pancetta, Shallot, Cipollini Onions

JUMBO ASPARAGUS ^{GF, V}

Lemon, Extra Virgin Olive Oil, Cracked Pepper

MIXED WILD MUSHROOMS ^{GF, V}

Garlic, Shallots, Fresh Herbs

GARLIC MASHED POTATOES ^{GF}

Roasted Garlic, Cream, Butter, Parmigiano

TRUFFLE FRENCH FRIES ^{GF}

Truffle Oil, Black Pepper, Romano Cheese