ENDLESS ITALIAN BRUNCH $49.99
Includes All Items Below, Items Subject To Change Due To Availability Or Season

**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
- 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

**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
  - 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

**ADD TO ANY DISH**
- Jumbo Shrimp 4 each
- Lobster Cocktail 12
- King Crab Cocktail 40

**CHEF/PARTNER RALPH SCAMARDELLA • EXECUTIVE CHEF FRANK CERVANTES**

For your convenience, we’ve added a suggested 20% gratuity to your bill for all parties of six or more.
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.

ENDLESS ITALIAN BRUNCH $54.99
Includes All Items Below, Items Subject To Change Due To Availability Or Season

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

HOUSE SPECIALTIES
Chicken Parmigiana Classico 12
Thinline Pounded Chicken, Marinara, Mozzarella

Brick Oven Salmon Oreganato* 8
House Bread Crumbs, Garlic Butter, White Wine, Fresh Herbs

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

SIDES
Bacon • Breakfast Sausages • Home Fries • Grilled Asparagus
Truffle Fries • Mac and Cheese • Broccoli • Mushrooms

ALL YOU CAN SWEEEET!
Chef’s Selection of Artisanal House Made Cakes, Muffins, Cookies, Fresh Fruit and Chocolate Fountain

BOTTOMLESS BEVERAGES $35
Per Person - 2 Hour Limit

Classic Mimosa
Gambino Prosecco, Fresh Orange Juice

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

Aperol Spritz
Aperol, Gambino Prosecco

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

Champagne Mimosa 75
G.H. Mumm ‘Grand Cordon’, Brut Champagne, Fresh Orange Juice

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