

ENDLESS ITALIAN BRUNCH 54.99

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

CONTINENTAL BASKET

Complimentary Chef's Selection of Breakfast Pastries, Breads and Seasonal Fresh Fruit

SALADS

Mixed Greens

Cucumber, Avocado, Marcona Almond Honey-Rosemary Dressing

Chopped Antipasto

Gem Lettuce, Assorted Italian Cured Meats, Provolone, Artichokes, Roasted Peppers, Pepperoncini, Marinated Mushrooms, Green Beans, Cherry Tomatoes, Creamy Italian Dressing

Baby Beets

Goat Cheese, Oranges, Sicilian Pistachio 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

PIZZA

Brunch Pizza

Bacon, Potatoes, Ricotta, Scrambled Eggs, Chives

Margherita Pizza

Fresh Mozzarella, Tomato, Basil

Black Truffle

Wild Mushrooms, Oregano, Black Truffle Pecorino

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

Focaccia, Creamy Spinach, Tomato Hollandaise

Breakfast Sandwich

Fried Egg, Breakfast Sausage, American Cheese, Potato Bun

CHEF/PARTNER RALPH SCAMARDELLA • EXECUTIVE CHEF JOHN ALERS



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PASTA

Fettuccine Alfredo

Parmigiano Crema, 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 8 *Thinly Pounded Chicken, Marinara, Mozzarella*

Brick Oven Salmon Oreganato* 8

House Bread Crumbs, Garlic Butter, White Wine, Fresh Herbs

8 oz. Filet Mignon* 10

Bacon Cheeseburger 5

Bacon, Provolone, Lettuce, Heirloom Tomatoes, Cherry Pepper Aioli

Grilled Branzino 8

Laurel, Lemon, Parsley Salad

14 oz. New York Strip Steak* 15

20 oz. Ribeye Steak * 18

SIDES

Bacon • Breakfast Sausages • Home Fries Grilled Asparagus • Truffle Fries • 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

New Amsterdam Vodka, House Mix, Cold-Pressed San Marzano Tomatoes Aperol Spritz

Aperol, Gambino Prosecco

Bloody Maria

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

Champagne Mimosa 75

G.H. Mumm 'Grand Cordon', Brut Champagne, Fresh Orange Juice