BRUNCH

*THE BREAKFAST SANDWICH
Fried Egg, Sausage, Smoked Bacon, American Cheese

RED VELVET PANCAKES
Crunchy Italian Meringue, Whipped Cream, Mixed Berries, White Chocolate Sauce

AVOCADO TOAST
Truffled Eggs, Parmesan Frico, Cipollini Marmellata

EGGS FLORENTINE
Braised Pancetta, Ciabatta, Creamed Spinach, Truffle, Hollandaise

CHICKEN & WAFFLES
Bourbon, Maple Syrup, Candied Pecans, Spicy Crema

MAKE IT EPIC

*TRUFFLE SLIDER TRIO
Wagyu Beef, Black Truffles, Cherrywood-Smoked Bacon

CORNETTO GIGANTE
Royal Icing-Glazed Giant Croissant, Raspberries, Gold Leaf

BUTTER-POACHED KING CRAB BENEDICT
Kaluga Caviar, Avocado, Champagne Hollandaise

GIANT PANCAKE
Flaming Dutch Pancake, Cointreau-Macerated Peaches, Seasonal Fresh Fruit, Meringue

WAFFLE ABBONDANZA
Our Epic Giant Waffle Brunch Board Filled With Waffles, Chicken, Scrambled Eggs, Breakfast Sausage, Fresh Fruit With All The Toppings

*RAW BAR

OYSTERS ON THE HALF SHELL GF
(Daily Selection)
½ Dozen  Dozen

KING CRAB LEGS GF
(Steamed or Broiled)
Heinz 57 Collection® Roasted Garlic Crunch, Butter

SEAFOOD PLATEAU GRANDE GF
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

BRICK OVEN PIZZA

MARGHERITA V
Fresh Mozzarella, Tomato, Basil

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

THE BREAKFAST PIZZA
Scrambled Eggs, Smoked Salmon, Mascarpone, Goat Cheese, Fried Capers

SALADS

MIXED GREENS GF, V
Cucumber, Avocado, Marcona Almonds, Honey-Rosemary Dressing

CAESAR
Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

BABY BEETS GF
Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette

TRIMMINGS

CREAMED SPINACH GF
Onions, Brown Butter, Fontina, Parmigiano

BRUSSELS SPROUTS GF
Panetta, 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

HOUSE SPECIALTIES

CHICKEN PARMIGIANA
Thickly-Pounded Chicken, Marinara, Mozzarella

RIGATONI BOLOGNESE
Ground Veal, Tomato, Cream Sauce

REGINETTE SEAFOOD ALFREDO
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

*BRICK OVEN SALMON OREGANATO
Seasoned Breaded Salmon, Lemon, White Wine, Garlic Butter

*GRILLED BRANZINO
Laurel, Lemon, Parsley Salad

*THE MEATBALL”
As Seen on Social Media
Giant One-Pound Wagyu Meatball.
Served with Marinara & Fresh Whipped Ricotta

* 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.