BRUNCH
*THE BREAKFAST SANDWICH  24
Fried Egg, Sausage, Smoked Bacon, American Cheese

RED VELVET PANCAKES  29
Crunchy Italian Meringue, Whipped Cream, Mixed Berries, White Chocolate Sauce

AVOCADO TOAST  34
Truffled Eggs, Parmesan Frico, Cipollini Marmellata

EGGS FLORENTINE  36
Braised Pancetta, Ciabatta, Creamed Spinach, Truffle, Hollandaise

CHICKEN & WAFFLES  38
Bourbon, Maple Syrup, Candied Pecans, Spicy Crema

*THE BREAKFAST PIZZA  37
Scrambled Eggs, Smoked Salmon, Mascarpone, Goat Cheese, Fried Capers

MAKE IT EPIC

*TRUFFLE SLIDER TRIO  63
Wagyu Beef, Black Truffles, Cherrywood-Smoked Bacon

CORNETTO GIGANTE  75
Royal Icing-Glazed Giant Croissant, Raspberries, Gold Leaf

Butter-Poached KING CRAB BENEDICT  78
Kaluga Caviar, Avocado, Champagne Hollandaise

G I A N T P A N C A K E  150
Flaming Dutch Pancake, Cointreau-Macerated Peaches, Seasonal Fresh Fruit, Meringue

*TOМАHAWK STEAK & EGGS  195
Bone Marrow, Olive Bread, Choice of Egg, Barbarese Wine Sauce

WAFFLE ABBONDANZA  225
Our Epic Giant Waffle Board Filled With Waffles, Chicken, Scrambled Eggs, Breakfast Sausage, Fresh Fruit With All The Toppings

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

* 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.

HOUSE SPECIALTIES
CHICKEN PARMIGIANA  39
Thinly-Pounded Chicken, Marinara, Mozzarella

RIGATONI BOLOGNESE  41
Ground Veal, Tomato, Cream Sauce

REGINETTE SEAFOOD ALFREDO  47
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

*BRICK OVEN SALMON OREGANATO  49
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

*GRILLED BRANZINO  52
Laurel, Lemon, Parsley Salad

“THE MEATBALL”  38
Giant One-Pound Wagyu Meatball. Served with Marinara & Fresh Whipped Ricotta

TRIMMINGS
CREAMED SPINACH GF
Onions, Brown Butter, Fontina, Parmigiano

BRUSSELS SPROUTS GF, V
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

RAW BAR
OYSTERS ON THE HALF SHELL GF
(Daily Selection)
½ Dozen  41  Dozen  79

KING CRAB LEGS GF  140/LB
Heinz 57 Collection™ Roasted Garlic Crunch, Butter

SEAFOOD PLATEAU GRANDE GF  205
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  31
Fresh Mozzarella, Tomato, Basil

ANGRY MARIA  33
Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella

THE BREAKFAST PIZZA  37
Scrambled Eggs, Smoked Salmon, Mascarpone, Goat Cheese, Fried Capers

SALADS
MIXED GREENS GF, V  24
Cucumber, Avocado, Marcona Almonds, Honey-Rosemary Dressing

CAESAR  25
Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

BABY BEETS GF  26
Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette

23/10/20  GM - Gluten-Free  V - Vegetarian