

## 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*

## \*RAW BAR

**OYSTERS ON THE HALF SHELL** GF  
*(Daily Selection)*

½ Dozen 41    Dozen 79

**KING CRAB LEGS** GF 140/LB  
*(Steamed or Broiled)*  
*Heinz 57 Collection™ Roasted Garlic Crunch, Butter*

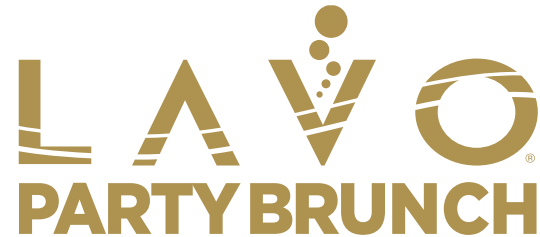
**SEAFOOD PLATEAU GRANDE** GF 205  
*6 Jumbo Shrimp, 8 Oysters 8 Little Neck Clams, 1 lb King Crab Legs, 1.25 lb Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad*

## 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*



## 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*

**GIANT PANCAKE** 150  
*Flaming Dutch Pancake, Cointreau-Macerated Peaches, Seasonal Fresh Fruit, Meringue*

**\*TOMAHAWK STEAK & EGGS** GF 195  
*Bone Marrow, Olive Bread, Choice of Egg, Barbaresco Wine Sauce*

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

## 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*

## 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

19 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*

*\* 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.*