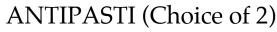
BRUNCH MENU



Italian Réstaurant & Bar



Fruit Bowl Chef's Selection of Seasonal Fruit

House Made Granola Honey Greek Yogurt, Market Fruit

House Salad Wild Arugula, Cherry Tomatoes, Shaved Grana Padano Cheese, Lemon Vinaigrette

Arancini

Crispy Sweet Corn Risotto Balls, Buffalo Mozzarella, Pancetta, Shrimp, Basil Aioli

MAIN COURSES (Choice of 2) Verdure Scramble

Three Organic Eggs Scrambled with Roasted Peppers, Rapini, Sweet Onion, Goat Cheese, Basil, Roasted Potatoes, Toast

Italian "French" Toast *Cinnamon French Toast, Panettone Syrup and Crema di Mascarpone*

Prosciutto Benedict

Prosciutto, Poached Eggs, Bloomsdale Spinich, Pomodoro Hollandaise on Toasted Focaccia, Roasted Potatoes

Pomodoro Spaghettini, San Marzano Tomato Sauce, Grana Padano, Basil

Bucatini Genovese Basil Pesto, Pinenuts, Potatoes, Blue Lake Green Beans, Castelrosso Cheese

All Served Family Style

2 Courses @ \$20.00 per person For Iced Tea and Soda add \$2.00 Tax and Gratuity Excluded

Bottomless Mimosas

\$12.00 per person

Chef Bryant Wigger