

BRUNCH MENU



ITALIAN RESTAURANT & BAR

ANTIPASTI (Choice of 2)

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

Spaghettoni, 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