BRUNCH MENU 1

PRIMO

FRUIT PLATTER
Selection of fresh fruit

SECONDO

-SELECT ONE-

FLORENTINE
Poached eggs on English muffin with smoked salmon, spinach and topped with Hollandaise sauce, served with home fries.

BENDEDICT
Poached eggs on English muffin with grilled peameal bacon topped with Hollandaise sauce, served with home fries

CONTADINA
Scrambled eggs served with Italian Sausage and side of home fries

FRITTATA CAPRA
Open-face omelette with seasonal vegetables, sundried tomatoes and goat cheese served with a salad of mix greens in balsamic vinaigrette

FRITTATA ESTIVA
Open-face omelette with Portobello mushrooms, asiago cheese and prosciutto served with a salad of mix greens in balsamic vinaigrette

FRITTATA VEGETARIANA
Open-face omelette with seasonal vegetables served with a salad of mix greens in balsamic vinaigrette

CREPE FRAGOLA
Light crepes filled with fresh strawberries and topped with warm chocolate sauce

Coffee & Tea

***PRICE PER PERSON $38 NOT INCLUDING APPLICABLE TAXES AND GRATUITIES.**

BRUNCH MENU 2

PRIMO

ANTIPASTO PLATTER

Marinated vegetables, smoked salmon with goat cheese, seafood salad, prosciutto, Kalamata olives, and warm herb focaccia

SECONDO

-SELECT ONE-

FLORENTINE

Poached eggs on English muffin with smoked salmon, spinach and topped with Hollandaise sauce, served with home fries.

BENDEDICT

Poached eggs on English muffin with grilled peameal bacon topped with Hollandaise sauce, served with home fries

CONTADINA

Scrambled eggs served with Italian Sausage and side of home fries

FRITTATA

Open-face omelette with seasonal vegetables, sundried tomatoes and goat cheese served with a salad of mix greens in balsamic vinaigrette

POLLO

Pan seared chicken breast with mushrooms, red peppers and green onions in a white wine sauce served with roasted potatoes and grilled vegetables

RISOTTO

Italian sausage, spinach and mushroom in tomato sauce

PESCE

Pan seared fillet of Tilapia in a lemon, garlic, white wine sauce served with a salad of baby spinach in balsamic vinaigrette.

VITELLO

Veal scaloppini in a gorgonzola cream sauce with sundried tomatoes served with linguini pasta in the same sauce.

***PRICE PER PERSON $45 NOT INCLUDING APPLICABLE TAXES AND GRATUITIES.**