

# SUNDAY BRUNCH

Omelets and Scrambled Eggs are served with side of granola, fruit, gelato and scalloped potatoes..  
Blintzes, French Toast and Waffles are served with scrambled eggs, granola, fruit and gelato.

Add bacon to any order for .99

## — OMELETS —

Three seasoned farm fresh eggs cooked to order with our Italian finish.

### **Lejon**

Sautéed shrimp, crumbled bacon, fresh scallions, mozzarella cheese, and our  
homemade horseradish sauce. 8.49

### **Roasted Eggplant**

Roasted diced tomatoes and eggplant, kalamata olives  
and Parmigiano Reggiano garnished with tomato coulis. 7.99

### **Apple and Brie**

Granny Smith apples sautéed with cinnamon, sugar and brie cheese  
topped with an apple coulis. 7.99

### **Crab and Asparagus**

Back fin crab, asparagus spears, Spanish onions and sun dried tomatoes  
topped with our roasted red pepper sauce. 8.49

### **Wild Mushroom**

Shiitake, portabello, and button mushrooms  
with trimmed baby leaf spinach and porcini bechamel sauce. 8.49

## — UOVO STRACCIATELLA —

Three scrambled farm fresh eggs with two unique presentations.

### **Proscuitto di Parma**

Proscuitto di Parma, Parmigiano Reggiano and chive pesto. 8.49

### **Boursin**

Boursin cheese, fresh basil and asparagus. 8.49

### **Tomato and Goat Cheese**

Diced tomatoes, goat cheese, scallions and fresh basil. 7.99

## — CREPES —

Two of our traditional French crepes, filled, folded and browned.

### **Apple and Ricotta**

Caramelized Granny Smith apples, raisins and ricotta cheese  
and maple-butter sauce. 8.99

### **Berry and Ricotta**

Seasonal berries, ricotta cheese and our honey-orange sauce. 8.99

### **Ham and Asparagus**

Tavern ham, asparagus spears, Ricotta, GuyÈre and Parmigianno Reggiano  
served with porcini bechamel sauce. 9.29

### **Chicken**

Roasted chicken medallions, mushrooms, bacon and mozzarella cheese  
served with porcini bechamel sauce. 9.29

### **Seafood**

Back fin crab, shrimp, scallions, diced tomatoes, ricotta and cream cheese  
served with porcini bechamel sauce. 10.29

## — FRENCH TOAST —

### **Creme Brulée**

Three pieces of our fresh bread dipped in egg, Grand Marnier and cream batter cooked to perfection and topped with a maple-butter sauce. 7.99

### **Raspberry**

Three pieces of fresh bread dipped in our raspberry french toast batter, topped with warm vanilla custard. 7.99

### **Apple**

Caramelized apples and figs with our maple-butter sauce. 8.49

## — BELGIAN WAFFLE —

An authentic Belgian Waffle cooked to order.

### **Bacio**

Homemade Italian chocolate hazelnut gelato, drizzled with chocolate syrup. 7.49

### **Strawberry and Custard**

Our fresh, made-from-scratch custard and pure strawberry topping. 7.49

### **Fig and Blue Cheese**

Sliced figs and blue cheese with our maple-butter sauce. 8.49

### **Fresh Fruit and Mint Butter**

Seasonal fresh fruit with compound mint butter. 7.99

## — SUNDAY PAELLA —

### **Paella Espagnola**

Chefs preparation of a traditional Spanish Paella. 8.49

## — PANINI —

Our homemade Italian focaccia bread dressed and served with au gratin potatoes, garnished with field greens.

### **Monte Cristo**

Ham, turkey, swiss, tomatoes and raspberry jelly served warm on Creme Brulee French Toast. 7.49

### **Caprese**

Fresh bocconcino Mozzarella, roma tomatoes, leaf lettuce, and basil infused extra virgin olive oil. 7.49  
Add cured tavern ham .59, grilled portabella mushrooms 2.99, grilled chicken breast 3.99, sautéed shrimp 4.99

### **Toscana**

Grilled eggplant, sliced tomatoes, sautéed red onions and artichoke hearts, romaine lettuce and basil infused extra virgin olive oil 7.79

### **Basil Pesto Chicken**

Tender grilled chicken breast, basil pesto, mozzarella cheese, roma tomatoes, and leaf lettuce. 8.79

### **Pancetta Club**

Imported pancetta, roasted turkey, provolone cheese, leaf lettuce, roma tomatoes, and our roasted red pepper sauce 8.49

## — INSALATE —

### **Spinach Salad**

Trimmed baby leaf spinach, crumbled blue cheese, roasted walnuts, and dried cherries tossed in our warm pancetta vinaigrette and topped with onion straws. 9.79

### **Classic Caesar**

Romaine hearts tossed with croutons, grated parmigiano cheese and our classic Caesar dressing, garnished with julienne sun dried tomatoes and shaved parmigiano reggiano. 8.99

## — BEVERAGES —

Mimosas - Traditional and Pineapple  
Orange Juice - Soft Drinks - Spritzers - Italian Sodas  
Cranberry Juice - Bloody Mary - Bottled Beer - Wine