

HAPPY Mother's Day

Three Course Brunch Menu

Sunday, May 10, 2026 - 10-2:30

Zuppa E Insalate

(Choose one)

 *Soup*

Creamy cauliflower and roasted pepper with goat cheese

Salmon Crostini

House cured salmon, red onions, cream cheese, capers

 *Mixed Green Salad*

Mixed greens, red onion, strawberries, pine nuts, raspberry vinaigrette

 *Caprese Salad*

Arugula, cherry tomatoes, mozzarella, white balsamic vinaigrette, basil pesto, chili oil

Secondi Piatti

(Choose one)

Crab Benedict - 66

Dungeness crab meat, poached egg, English muffin, Hollandaise sauce, with fresh fruit

Pappardelle Gamberetti - 70

Pappardelle pasta, shrimp, sundried tomatoes, arugula, spring peas, Parmigian cheese, garlic, white wine

Lasagne Bianca - 68

Zucchini, yellow squash, spinach, mushrooms, bechamel sauce, mozzarella and Parmigiana cheese

 *Seabass - 78*

Seared seabass filet, turnip puree, sauteed spinach, truffle oil, micro greens

Pollo Parmigiana - 70

Breaded chicken cutlet, marinara sauce, mozzarella cheese with mixed vegetables

 *Steak - 80*

Grilled New York steak, garlic Parmigiana potatoes wedges and asparagus with salsa verde

Add 2 eggs any style \$10

Dolci

(Choose one)

Panna Cotta

Vanilla custard, raspberry puree with fresh berries

 *Torta Di Cioccolato*

Chocolate gooey cake with crème Anglaise and chocolate sauce

Sorbetto

Mango sorbet with wafer

Beverages

OJ Mimosa - 12

Cranberry Mimosa - 12

Bloody Mary - 13

Beer-9

Aperol Spritz - 13

Orange Juice - 4

Coffee (Reg. or Decaf) - 4

Espresso - 4

Cappuccino - 5

San Pellegrino Sparkling Drink (Featured Flavor) - 5

Ice Tea - 4

Lemonade- 4

Latte - 5

(Tax and Gratuity Not Included)

Split plating is not allowed on holiday menus. Corkage fee \$25 per 750 ml bottle. We may add 20% gratuity on parties of 6 or more. We do not accept checks. Eating raw or under cooked food increases the risk of food borne illness.