

CONTINENTAL BASKET

Complimentary Chef's Selection of
Breakfast Pastries, Breads and Seasonal Fresh Fruit

SALADS

Mixed Greens

Cucumber, Avocado, Marcona Almond
Honey-Rosemary Dressing

Chopped Antipasto

Gem Lettuce, Assorted Italian Cured Meats, Provolone,
Artichokes, Roasted Peppers, Pepperoncini,
Marinated Mushrooms, Green Beans,
Cherry Tomatoes, Creamy Italian Dressing

Baby Beets

Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette

Classic Caesar

Romaine Lettuce, Parmigiano Cheese,
Garlic Croutons

RAW BAR*

Oysters

Order By The Piece, Cocktail, Mignonette Sauce
(Limit of 24 per order, per table)

Seafood Salad

Marinated Calamari, Shrimp, Scallops,
Olive Oil, Red Wine Vinaigrette,
Lemon, Celery, Herbs

Tuna Tartare

Diced Yellowfin Tuna, Avocado,
Crispy Garlic, Black Olive Dressing

Salmon Ceviche

Citrus, Onions, Cilantro, Fennel,
Seasoned Crisps

ADD TO ANY DISH

Jumbo Shrimp 4 each Lobster Cocktail 12 King Crab Cocktail 40

EGGS

3 Eggs Your Way*

Scrambled, Fried or Poached

Omelets*

(Choose Up To Three)

Fontina, Cheddar, Mushrooms, Bell Peppers,
Onions, Fresh Herbs, Tomatoes, Jalapeños,
Bacon, Ham, Asparagus

PIZZA

Brunch Pizza*

Bacon, Potatoes, Ricotta, Scrambled Eggs, Chives

Margherita Pizza

Fresh Mozzarella, Tomato, Basil

Black Truffle

Wild Mushrooms, Oregano, Black Truffle
Pecorino

BREAKFAST

Pancakes Your Way

Choice of Plain, Blueberry or Banana
All served with Berry Compote

Waffles

Nutella, Banana, Caramel,
Whipped Cream, Strawberry

Chicken & Waffles

Crispy Chicken, Spiced Crema, Candied Pecans

Eggs Benedict*

Two Freshly Poached Eggs,
Duroc Canadian Style Bacon,
Champagne Hollandaise, Arugula

Eggs Florentine*

Focaccia, Creamy Spinach, Tomato Hollandaise

Breakfast Sandwich*

Fried Egg, Breakfast Sausage,
American Cheese, Potato Bun

ALL YOU CAN SWEEET!

Chef's Selection of Artisanal House Made Cakes, Muffins,
Cookies, Fresh Fruit and Chocolate Fountain



ITALIAN RESTAURANT

ENDLESS ITALIAN BRUNCH 54.99

Includes All Items Below, Items Subject To Change Due To Availability Or Season

HOUSE SPECIALTIES

Chicken Parmigiana Classico 8

Thinly Pounded Chicken, Marinara, Mozzarella

Brick Oven Salmon Oreganato* 8

Seasoned Breadcrumbs, Lemon,
White Wine, Garlic Butter

8 oz. Filet Mignon* 10

Bacon Cheeseburger* 5

Bacon, Provolone, Lettuce,
Heirloom Tomatoes, Cherry Pepper Aioli

Grilled Branzino 8

Laurel, Lemon, Parsley Salad

14 oz. New York Strip Steak* 15

20 oz. Ribeye Steak* 18

PASTA

Fettuccine Alfredo

Parmigiano Crema, Chicken Breast,
Fresh Cracked Black Pepper

Spaghetti Tomato & Basil

Onion, Garlic, Extra Virgin Olive Oil

Penne Alla Vodka

Onions, Prosciutto, Peas, Light Cream Sauce

SIDES

Bacon • Breakfast Sausages

Home Fries • Grilled Asparagus

Broccoli • Mushrooms

Truffle Fries

BOTTLED BEERS & SELTZERS

Bud Light ^{USA} 9

Budweiser ^{USA} 9

Dos Equis ^{Mexico} 10

Bud Light Black Cherry Seltzer ^{USA} 9

Golden Road Mango Cart ^{USA} 10

Goose Island IPA ^{USA} 10

Heineken ^{Holland} 10

Heineken Silver ^{Holland} 10

Heineken 0.0 ^{Holland} 10

Peroni ^{Italy} 10

Michelob Ultra ^{USA} 9

Stella Artois ^{Belgium} 10

High Noon Watermelon Seltzer ^{USA} 9

BOTTOMLESS BEVERAGES 35

Per Person - 2 Hour Limit

Classic Mimosa

Gambino Prosecco,
Fresh Orange Juice

Bloody Mary

New Amsterdam Vodka,
Q Mixers Premium Bloody Mary Mix

Bloody Maria

Herradura Silver Tequila,
Q Mixers Premium Bloody Mary Mix

Champagne Mimosa 75

G.H. Mumm 'Grand Cordon', Brut Champagne, Fresh Orange Juice

SPECIALTY COCKTAILS

LAVO-*lini* 22

Absolut Elyx Vodka, Lychee, White Cranberry, Aloe Vera, Lemon, Raspberry Caviar

Ol' Blue Eyes 21

Ford's Gin, Cointreau,
Fresh Lime, Sage Nectar, Egg White*

Melograno e Pera 22

Maestro Dobel Silver Tequila, Pama Liqueur,
Pomegranate, Prickly Pear, Lime

Sorrento Sunset 20

Grey Goose 'Essences'
Strawberry & Lemongrass Vodka,
St. Germain Elderflower, Pomegranate,
Cold-Pressed Lime, Essential Mint Oil, Egg White*

Bubbles & Berries 25

G.H. Mumm 'Grand Cordon' Brut Champagne,
Grey Goose Vodka, St. Germain Elderflower,
Lemon, Strawberries

Sicilian Cartel 22

Dos Hombres Mezcal, Grapefruit Cordial,
Fresh Lime,
Habanero Tincture, Egg White*

Giardino 20

Maker's Mark Bourbon, Amaro Averna, Fresh Lemon
Juice, Demerara, Cherry Tomato, Basil

Vecchia Fiamma 24

Bulleit Bourbon, Pure Maple Syrup,
Orange Peel, Smoked Applewood

Amalfi Gin & Tonic 23

Malfy Italian Gin, Italicus Orange Liqueur,
Juniper, Laurel Bay Leaf,
Lemon, Q Mixers Premium Tonic

Fiore Dolce 20

Hibiscus Limoncello, Belvedere Vodka, Local Honey,
Fresh Lemon, Mint, Q Mixers Premium Club Soda

Valencia 20

Mount Gay 'Eclipse' Rum,
Amaro Montenegro, Apricot Preserve,
Cold-Pressed Pineapple,
Red Bull Yellow Edition (Tropical)

Buono Notte 23

Vanilla-Infused Ketel One Vodka,
Licor 43, Kahlúa, Espresso, Vanilla Crema,
Tiramisu Dust

Pandora's Folly 23

Hendrick's Gin, Limoncello, Fresh Lime,
Ginger Nectar, Sparkling Wine

WINES BY THE GLASS

SPARKLING

Prosecco, Gambino, Brut, Veneto, Italy, MV 16

Moscato, Vietti 'Cascinetta' Moscato d'Asti, Piedmont, Italy, 2022 17

Champagne, G.H. Mumm 'Grand Cordon' Brut, Champagne, France, MV 25

Champagne, Veuve Clicquot 'Yellow Label' Brut, Reims, France, MV 37

Rosé Champagne, Moët & Chandon 'Impérial' Brut Rosé, Épernay, France, MV 42

WHITE

Pinot Grigio, Italo Cescon, Veneto, Italy, 2022

Vermentino, Tenuta Guada Al Tasso,
Bolgheri, Italy, 2022

Riesling, Koehler Ruprecht, Kabinett,
Pfalz, Germany, 2020

Sauvignon Blanc, Cloudy Bay,
Marlborough, New Zealand, 2022

Chardonnay, Tiefenbrunner, Trentino Alto Adige,
Piedmont, Italy, 2022

Chardonnay, Quilt,
Napa Valley, California, 2021

ROSÉ

Grenache Blend,

Château D'Esclans 'Whispering Angel',
Provence, France, 2022

RED

Pinot Noir, Morgan 'Twelve Clones',
Santa Lucia Highlands, California, 2021 22

Barolo, Cascina Boschetti 'Gomba',
Piedmont, Italy, 2018 33

Sangiovese, Rocca di Montegrossi, Chianti Classico, 23
Tuscany, Italy, 2020

Super Tuscan, Le Volte Dell'Ornellaia',
Toscana, Italy, 2021 27

Cabernet Sauvignon, Twenty Rows 'Reserve',
Napa Valley, California, 2020 25

Cabernet Sauvignon, Newton 'Unfiltered',
Napa Valley, California, 2018 34