

Brunch Event Menu

\$26.00 per person

*tax & gratuity not included, menu
includes coffee & hot tea*

1st Course

assorted fresh baked croissants, muffins, fresh fruits

2nd Course

*Choose three of the following
served a la carte*

Entrees served with family style crispy potatoes

Pane Dolce Italian style French toast, seasonal fruit, house made brown sugar syrup

Spaghetti alla Carbonara pancetta, cream, pecorino, egg yolk

Rigatoni Al Uova spicy tomato cream sauce, fried egg, pecorino

Ouva InPurgatorio eggs simmered in pomodoro, red chili, pecorino, basil oil

Insalata di Pollo grilled chicken, roma tomatoes, mozzarella, baby arugula, white balsamic vinaigrette

BakedEggs sweet italian sausage, mushrooms, sautéed spinach

Salsiccia Frittata sausage, sweet peppers, potatoes

Funghi Frittata mushrooms, spinach, goat cheese

Spaghetti Frittata spaghetti, tomato sauce, fresh mozzarella, pecorino

Peperonata fried eggs, sweet peppers, onions, potatoes, tomato sauce

(the following items are an additional \$4 per order)

Prosciutto Frittata prosciutto di Parma, roma tomato, fresh mozzarella

Bistecca Frittata thinly sliced steak, onions, fresh mozzarella

Uova Al Tartufo fried eggs, Cacio e Pepe risotto, black truffle

(the following items are an additional \$6 per order)

Spaghetti Limone crabmeat, spinach, lemon

Steak & Eggs 6 ounce steak, two eggs, roma tomato salad

Roasted Salmon spinach salad, poached eggs, tomato pesto

Dessert

Mini Cannoli

chocolate sauce, pistachios

custom, gluten free, dietary restricted dishes available upon request

Enhance your menu with the following family style options

Sides

Roasted Seasonal vegetable \$3pp

Applewood Smoked Bacon \$5pp

Appetizer Courses

Smoked Salmon & Arugula \$7pp

Crostini- traditional bruschetta & whipped ricotta with balsamic roasted grapes \$4pp

Uova Al Diavola- deviled eggs, calabrese chili, crispy guanciale \$24dz

Salad Courses

House Salad- mixed baby greens, roma tomato, onion, white balsamic vinaigrette \$3pp

Caesar Salad-romaine lettuce, red onion, polenta croutons, Caesar vinaigrette \$4pp

Caprese Salad-fresh mozzarella cheese, roma tomatoes, basil oil \$6pp.

Dessert

Dolci Misti- dessert sampler including tiramisu, sfogliatelle, biscotti, seasonal offerings \$6pp