**sunday brunch**
10:30 a.m. - 2:30 p.m.
$55 per adult & $24 per child under ten, tax and gratuity not included

**featured all you can drink libations - $20**
- sangria
- mimosa
- bellini
- domestic beers
- wines by the glass
- *2 hour limit*

**antipasto**
- caesar, rustica, *smoked salmon, shrimp cocktail, caprese, hummus, tomato soup,
- salumi & cheese, marinated olives, pickled veggies

**chefs table**
- scrambled eggs, roasted potato hash, applewood bacon, italian sausage, sunday frittata
- sausage & broccoli orecchiette, roasted mushroom & truffle pizza

**carving station**
- smoked ham, *grilled peppercorn crusted steak
- chimichurri, horseradish crema, whole grain mustard

**buddy’s favorites**
- chicken parm, meatballs, mac n cheese carbonara, hoboken wings

**carlos’s pantry**
- butter croissants, pastries, fruit salad, assorted cereal, focaccia

**sweet table**
- strawberry cheesecake, cannoli, tiramisu, raspberry lemon meringue
- italian donuts, cookie platter, banana fosters bundt cake, chocolate covered strawberries

**for the table**
- one item per person

<table>
<thead>
<tr>
<th>Omelettes</th>
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<tbody>
<tr>
<td>Jersey Boy: ham, sausage, peperonata, cheddar, mozzarella</td>
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<tr>
<td>The Lisa: roasted tomato, basil, mozzarella</td>
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<td>My Cuz Vinny: bacon, spinach, roasted mushroom, cheddar</td>
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<td>Fredo’s Kiss: ham, mozzarella, parmesan, truffle alfredo</td>
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<th>off the griddle</th>
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<tbody>
<tr>
<td>Ciabatta French Toast: toasted almonds, mascarpone cream</td>
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<tr>
<td>Lemon-Blueberry Pancakes: whipped butter &amp; maple syrup</td>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or medical conditions.*