Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.

ADD TO ANY DISH
Jumbo Shrimp 4 each
Lobster Cocktail 12
King Crab Cocktail 40

EGGS
3 Eggs Your Way * Scrambled, Fried or Poached
Onelet* (Choice Up To 5)
Fontina, Cheddar, Mushrooms, Bell Peppers, Onions, Fresh Herbs, Tomatoes, Jalapeños, Bacon, Ham, Asparagus

PIZZA
Brunch Pizza *
Bacon, Potatoes, Ricotta, Marinated Eggplant, Chives
Margherita Pizza
Fresh Mozzarella, Tomato, Basil

BREAKFAST
Pancakes Your Way
Choice of Flakes, Blueberry or Banana All served with Berry Compote
Waffles
Nutella, Banana, Caramel, Wipped Cream, Strawberry

Chicken & Waffles
Crispy Chicken, Spiced Creme, Candied Peanuts

Eggs Benedict * Two Fresh Poached Eggs, Dine Canadian Style Bacon, Champagne Hollandaise, Arugula
Eggs Florentine * Foccacia, Country Spinach, Tomato Hollandaise
Breakfast Sandwich *
Fried Egg, Breakfast Sausage, American Cheese, Potato Bun

SPECIALTY COCKTAILS

Endless Italian Brunch 54.99
Includes All Items Below, Items Subject To Change Due To Availability Or Season

ENDLESS ITALIAN BRUNCH 54.99

SAUSAGES
Bacon, Prosciutto, Leotus, Hormel Tomatoes, Cherry Pepper Aioli
Grilled Branzino 8 Laurel, Lemon, Parsley Salad
14 oz. New York Strip Steak* 18

BOTTLED BEERS & SELTZERS
Bud Light IPA 10
Golden Road Mango Carta 8

SIDES
Bacon - Breakfast Sausages
Home Fries - Grilled Asparagus
Broccoli - Mushrooms
Truffle Fries

PASTA
Fettuccine Alfredo
Parmigiano Cream, Chicken Breast, Fresh Cracked Black Pepper
Spaghetti Tomato & Basil
Onion, Garlic, Extra Virgin Olive Oil

Pepperoni 8
Michele Ultra 10
Heineken 10
Stella Artois 10

Buono Notte 23

Champagne, Abad Laya Yorda, Lyskie, White Chablis, Ajo, Leon, Riesling, Raspbery Caviar
Vecchia Flamma 24
Buiten Bier, Pure Maple Syrup, Orange Peel, Smoked Applewood
Amalfi Gin & Tonic 23
Molly Johnnie Gin, Baked Orange Liquid, Juniper, Laurel Bay Leaf, Lemon, Q-Marius Premium Tonic

FIore Dolce 20
Hildegard Elnem, Beukers Yorda, Local Honey, Fresh Lemon, Mint, Q-Marius Premium Tonic

California 20
Mount Gay ‘Eden’s Run, Amaro Montenegro, Apricot Preserve, Cold Pressed Pineapple, Red Bell Sliced Edibles (Topical)

Bubbles & Berries 25
G.H. Mumm ‘Grand Cordon’ Brut Champagne, Grey Goose Vodka, St. Germain Elderflower, Lemongrass, Aloe Vera

Sicilian Cartel 22
Dove House Merlot, Gosnappit Cordial, Fig Puree, Phalokos Tincture, Egg White*

Giardino 20
Mark’s Market Beaches, Amato Avocado, Fresh Lemon Juice, Dicedon, Cherry Tomato, Basil

Pandora’s Folly 23
Hendrick’s Gin, London, Fresh Lime, Ginger Nector, Sparkling Wine

WINESS BY THE GLASS

SPARKLING
Prosecco, Gambi, Brut, Verona, Italy 16
Moscatel, Petra Cuvée Moscatel Brut, Portugal, July 2022 17
Champagne, G.H. Mumm Grand Cordon Brut, France, 2021 15
Champagne, Sines Chagac Yellés Label Brut Rose, France, 2017 17
Rossi Champagnes, Mari’ d’ Ondine Imperial Brut Rose, Epernay, France, 2014 42

WHITE
Pinot Grigio, Into Coco, Verona, Italy, 2022 18

Vermentino, Tenuta Grandi A Trento Preview, July 2021 23

Reading, Eagle’s Reserve, York, Pennsylvania, 2020 33

Sangiovese, Rosso di Montepulciano, Chianti Classico 23 January, 2020 28

Super Tuscan, Il Diavolo D’Ovada 27

Chardonnay, Talley Vineyards, Santa Maria, 2021 27

Cabernet Sauvignon, Paradise Ranch Reserve, 34 July, 2020

Napa Valley, California, 2020

ROSE
Grenache Blend
Château D’Estain, Whispering Angel, Provence, France, 2020 18

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