



BRUNCH

SERVED SUNDAY 11AM - 3PM

FIRST

CHICKEN & WAFFLE PIZZA

artisan flatbread topped with bubbly mozzarella and Parmesan, Belgian waffle bites & crispy chicken, maple syrup drizzle finish 18

THE BAGEL BOARD

toasted mini bagels, cream cheese, smoked salmon, lox condiments, fresh mozzarella, honey-truffle ricotta, Italian prosciutto, spicy salami, Black Forest bacon, scrambled eggs 22

DEVILED EGGS FLIGHT 1 of each of the following:

classic, lox, Old Bay crab, crispy chicken skin, dirty martini, bacon, crispy Parmesan crumble 18

AVOCADO TOAST

toasted berry wheat toast topped with zesty smashed avocado **Choose your style:**

* **Caprese** - fresh mozzarella, beefsteak tomatoes & torn basil 20

* **BLT** - crispy Black Forest bacon, peppery arugula & sliced beefsteak tomato 22

* **Lox** - Norwegian smoked salmon, briny capers, tomatoes & chopped red onion 24

SECOND

OMELETTES served with crispy home fries

ROCCO'S VINTAGE OMELETTE

Italian sausage, fried onions & green peppers, spicy 'nduja, provolone cheese, hot pepper relish 19

BELLA GARDEN OMELETTE

mushrooms, spinach, broccoli, cherry tomatoes, mozzarella 19

SHRIMP & CRAB OMELETTE

3 egg omelette, asparagus tips, oven-roasted tomatoes, Gulf shrimp, lump crab meat, mozzarella cheese, cream of crab drizzle 28

MIGNON TRUFFLE OMELETTE

pan-seared mignon tips, mushrooms, spinach, Gorgonzola cheese, truffle-Gorgonzola cream sauce drizzle 28

BENEDICTS toasted ciabatta bread, poached eggs, velvety hollandaise, crispy home fries

Choose your style:

SMOKED SALMON BENEDICT

delicate Norwegian smoked salmon 26

VEAL BENEDICT

fork tender pan-seared veal scallopini 26

CRAB CAKE BENEDICT

two pan-seared petite crab cakes 29

ENTREES

CREPES FIORENTINE

savory crepes stuffed with grilled chicken, spinach & a 3-cheese blend, topped with creamy béchamel & San Marzano tomato sauce 24

CHICKEN PARM WAFFLE

crispy breaded chicken, San Marzano tomato sauce & melted mozzarella over a fluffy Belgian waffle with an organic maple drizzle 24
{ **Substitute vodka sauce +3**}

EGGS IN PURGATORY

3 eggs poached in a spicy marinara sauce, served over creamy Parmesan-polenta with Black Forest bacon 18

STUFFED SALMON

Norwegian salmon stuffed with crab imperial, garlic mashed potatoes, garlicky spinach 32

SIDES

Toasted Mini Bagels 4

Black Forest Bacon 6

Avocado Smash 7

Home Fries 4

Berry Wheat Toast 3

SWEETS

BANANA FLAMBÉE WAFFLE SUNDAE

crispy waffle, vanilla bean gelato, bananas flambéed in dark rum, cinnamon brown sugar, warm caramel drizzle 19

TIRAMISU TOAST

brioche French toast, espresso custard, airy sabayon cream, cocoa dusting, fresh strawberries & organic maple syrup drizzle 18

CANNOLI TOAST

brioche French toast with sweet cannoli cream, chocolate chips, candied orange, a toasted pistachio crumble & organic maple syrup drizzle 18

BRUNCH BAR



BOTTOMLESS BUBBLES & BEYOND*

ENDLESS MIMOSA CLASSICO 20

Gambino Cuvée Prosecco · Veneto, Italy with your choice of fresh juice:

orange · blood orange · grapefruit · white peach purée

ENDLESS SPRITZ 24

Endless Mimosa Classico, plus

Aperol Spritz · Limoncello Spritz · Hugo Spritz

* 2-hour limit. Please drink responsibly.



SPARKLING WINE

6 oz. / 9 oz. / Bottle

IL FURETTO BRACHETTO D'ACQUI 14 21 52
Acqui, Piedmont, Italy

MARCHESI DI BAROLO MOSCATO D'ASTI 16 24 62
Asti, Piedmont, Italy

GAMBINO CUVÉE PROSECCO 13 20 50
Veneto, Italy

MARAGLIANO BRUT ROSÉ 18 27 70
Alta Langa, Piedmont, Italy

ROTARI BRUT ROSÉ SPARKLING 187 ml 16
Trento DOC, Trentino, Italy

LE COLTURE Fagher Prosecco Superiore Brut 62
Valdobbiadene, Veneto, Italy

BERLUCCHI FRANCIACORTA 110
Franciacorta, Lombardy, Italy

LA RISERVA

Exceptional bubbles for exceptional moments.

CA' DEL BOSCO CUVÉE PRESTIGE EXTRA BRUT 90
Franciacorta, Lombardy, Italy

93 points. Champagne's method. Italian soul. Lombardy terroir.

BILLECART-SALMON LE RÉSERVE EXTRA BRUT 150
Champagne, France

92 points. One of Champagne's great family houses since 1818.

VEUVE CLICQUOT YELLOW LABEL BRUT 140
Champagne, France

92 points. 150 years of tradition in every glass.

BRUNGHY COCKTAILS

BLOODY MARIA

Tito's Vodka, spiced tomato juice, caprese garnish 13

*Make it spicy with jalapeno-infused Tito's vodka +2

SANGRIA ROSSA

Red wine, Brandy, St. Germain Elderflower Liqueur, fresh citrus, fresh fruit garnish 13

APEROL SPRITZ

Aperol, Prosecco & club soda 12

LIMONCELLO SPRITZ

Prosecco, Fabrizia Limoncello, club soda 12

HUGO SPRITZ

St-Germain elderflower liqueur, muddled mint sprig Prosecco, club soda 12

ESPRESSO MARTINIS 15

CLASSIC ESPRESSO MARTINI

Van Gogh Espresso Vodka, Kahlua Coffee Liqueur, Baileys Irish Cream, fresh-pulled espresso

TAXI DRIVER

Skrewball Whiskey, Baileys Salted Caramel Irish Cream, fresh-pulled espresso, banana liqueur, banana purée

PILLOW TALK

Van Gogh Dutch Chocolate Vodka, Fabrizia Pistachio Liqueur, fresh-pulled espresso, pistachio syrup, Nutella & crushed pistachios rim

MOCKTAILS 10

THE SAVOY

honey-ginger syrup, fresh lemon juice, Fever-Tree Ginger Beer

BLUSH LIFE

white peach purée, chamomile syrup, fresh lemon juice, Fever-Tree Sparkling Lemon or club soda

THE GREEN ROOM

muddled cucumber, fresh lime juice, simple syrup, fresh jalapeño slice, club soda, Tajín rim

CAFFÉ

ESPRESSO 5

LATTE 6

CAPPUCCINO 6

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AFFOGATO

scoop of vanilla gelato "drowned" in a hot shot of espresso 7

COFFEE 4

HOT TEA 4

18% Gratuity added to parties of 6 or more.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.