

General Manager
Eileen Vaughn

il piatto

Executive Chef
Lina Nicolai

Restaurant Week Brunch Menu \$25

whole table must participate

Spritz Kits

Build Your Own Aperol Spritz

Bottle of Prosecco, Carafe of Aperol,
Carafe of Soda, Orange Wedges \$34.95

Antipasti

CALAMARI FRITTI

Fried Squid, Pepperoncini, Tomato Sauce

POLPETTE

Beef Meatballs, Tomato Sauce

ARANCINI

Fried Risotto Balls Stuffed w/ Mozzarella,
Served with a Tomato-Cream Sauce (V)

PORTOBELLO

Creamy Gorgonzola Cheese Sauce (V,GF)

ARUGULA CON PARMIGIANA

Lemon Zest and Olive Oil (V, GF)

CAESAR SALAD

House-Made Dressing and Croutons

Piatto Principale

FLORENTINE BENEDICT

Sautéed Spinach, Hollandaise, English Muffin, Home Fries (V)

ITALIAN EGGS BENEDICT

Prosciutto, Poached Eggs, Hollandaise, English Muffin, Home Fries

TIRAMISU FRENCH TOAST

Cocoa, Mascarpone (V)

FRITATTA

Spinach, Mushrooms, Zucchini, Cheese, Home Fries (V, GF)

ITALIAN SHAKSHUKA

Tomatoes, Roasted Peppers, Sunny-Side Up Eggs, Crostinis (V)

Dessert

ICE CREAM OR SORBET

Seasonal Flavors

V- Vegetarian | GF- Gluten Free | Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*