

BRUNCH MENU

EYE OPENERS

BELLINI

Prosecco with House made Peach, Strawberry
or Blood Orange Puree
Single \$12
Bottle (all three purees) \$42

AMALFI SPRITZ \$12

Prosecco | Limoncello | Club Soda

HOUSE BLOODY MARY \$12

Tito's Vodka | Tomato Juice | Calabrian Chile
Bourbon Street Bacon | Pickled Green Beans

BOURBON MILK PUNCH \$15

The Creole Classic
Woodford Reserve Bourbon | Milk
Heavy Cream | Vanilla

CAFFÉ DEL MILIONAIO \$15

Espresso Coffee | Frangelico
Fior di Latte | Praline Liqueur

CAFFÉ AMALFI*

Caffe Latte (Hot or Cold) \$5
Caffe Mocha (Hot or Cold) \$7
Herbal Teas (Hot) \$5

* Oat milk available upon request

SMALL PLATES- \$12

LEAH'S BEIGNETS

Homemade New Orleans-style Zeppole

BOURBON STREET PORK BELLY BACON

Applewood Smoked Bacon
Brown Sugar | Spices

STROMBOLI BITES

Smoked Sausage | Sesame Puff Pastry
Smoky Ketchup | Spicy Mustard

INSALATA DI BURRATTA

Creamy Burrata, Prosciutto, Melon,
Balsamic Drizzle
\$12

BRUNCH MENU

ENTREES

Include choice of crispy potatoes, Tuscan toast or arugula tomato salad

RICOTTA GRANOLA PARFAIT

House made Ricotta | Granola | Seasonal Fruit
\$13

THE BIG M.E.C.

Toasted Everything Brioche Sandwich Roll
Grilled Mortadella | Fried Eggs | Cheese
\$16

EGGS IN PURGATORY

Three Farm Eggs simmered in Pomodoro Sauce
Calabrian Chili | Basil | Pecorino Romano
\$16

BISCUITS & GRAVY

Gouda & Chive Biscuit | Italian Sausage Gravy
\$17

FRITTATA DEL GIORNO

Served with arugula and tomato salad
\$18

THE FLORENTINA

Two Poached Eggs | Creamed Spinach
English Muffin | Hollandaise
\$18

LEMON BRIOCHE FRENCH TOAST

Eggs | Sugar Pearl Brioche | Lemon Mascarpone
\$18

PRALINE BACON WAFFLE

Freshly Made Belgian Style Waffle
House Candied Pecans | Spiced Pork Belly Bacon
\$18

AMALFI SHRIMP & GRITS

Jumbo Shrimp | Cajun Andouille Gravy
Creamy Parmigiana Polenta
\$20