



Easter Brunch

ADULTS \$52 • KIDS 12 & UNDER \$19

Sunday, March 31st 2024, 11 am - 3:30 pm

Starters

PEAR & PISTACHIO SALAD
BEET SALAD
HOUSE SALAD
CAESAR SALAD
TOMATO BISQUE SOUP
ITALIAN WEDDING SOUP

Sides

VESUVIO MASHED POTATOES
TOMATO BASIL PENNE
PARMESAN RISOTTO
MARSALA MUSHROOMS
SAUTEED SPINACH
HONEY GLAZED CARROTS

Kids

CHEESE RAVIOLI
SPAGHETTI & MEATBALLS
CHICKEN PARMESAN
MAC & CHEESE
FLATBREAD PIZZA
PENNE VODKA

Entrees

CANNELLONI
SHREDDED BEEF SHORT RIB, RICOTTA, MOZZARELLA,
FONTINA, LIGHT GARLIC CHERRY TOMATO, PESTO AIOLI,
REGGIANO PARMESAN
VEGETABLE ROTOLO
TRI-COLOR PINWHEEL PASTA, FILLED WITH RICOTTA
& MOZZARELLA CHEESE, MINCED VEGETABLES,
BAKED IN A VODKA CREAM SAUCE
CHICKEN PICCATA
CAPERS, GARLIC, LEMON BUTTER
CHICKEN PARMIGIANA
BAKED IN TOMATO SAUCE, MELTED MOZZARELLA
SPICY PIGGY
GARLIC BREADED PORK TENDERLOIN, TOPPED
WITH PESTO BURRATA, BAKED IN A SPICY VODKA SAUCE
BONELESS SHORT RIB
SLOW COOKED BONELESS SHORT RIBS, CELERY,
CARROTS, ONIONS, RED WINE REDUCTION
SALMON PUTTANESCA
8OZ PAN SEARED SALMON, GARLIC CHERRY TOMATO,
KALAMATA OLIVES, CAPERS
BRANZINO LIMONE
MEDITERRANEAN SEA BASS SEARED, GARLIC, LEMON BUTTER

Desserts

GELATO OPTIONS:
LEMON
PISTACHIO
COOKIES & CREAM

HOMEMADE CANNOLI
COPPA CHOCOLATE

Adults- choice of one per category

Kids- Choice of Kids & Dessert

Tax & gratuity not included

