



Easter Brunch

ADULTS \$54

KIDS 12 & UNDER \$19

Sunday, April 5th 2026 | 11:30 am - 4:00 pm

Starters

PEAR & PISTACHIO SALAD
BEET SALAD
HOUSE SALAD
CAESAR SALAD
CAPRESE SALAD

Tricks

VESUVIO POTATOES
PENNE POMODORO
PARMESAN RISOTTO
MARSALA MUSHROOMS
SAUTÉED ASPARAGUS

Kids



CHEESE RAVIOLI
SPAGHETTI & MEATBALLS
TORTELLINI ALFREDO
CHICKEN CUTLET & FRIES
MAC & CHEESE
PENNE VODKA

Entrees

LASAGNA
SHREDDED BEEF SHORT RIB, RICOTTA, MOZZARELLA,
FONTINA, LIGHT GARLIC CHERRY TOMATO, PESTO AIOLI,
REGGIANO PARMESAN

CACIO e PEPE
SPAGHETTI, CRACKED BLACK PEPPER,
TOUCH OF CREAM, TOSSED IN A 24
MONTH AGE REGGIANO PARMESAN WHEEL

CHICKEN PICCATA
CAPERS, GARLIC, LEMON BUTTER

CHICKEN PARMIGIANA
BAKED IN TOMATO SAUCE, MELTED MOZZARELLA

SPICY PIGGY
GARLIC BREADED PORK TENDERLOIN, MELTED MOZZARELLA,
BAKED IN A SPICY VODKA SAUCE

SHORT RIB MARSALA
8 OZ BONELESS BEEF SHORT RIB, WILD MUSHROOM,
MARSALA CREAM, PARMESAN RISOTTO, ASPARAGUS

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

VANILLA SUNDAE
PROFITEROLE



CHOICE OF ONE PER CATEGORY
KIDS | CHOICE OF KIDS & DESSERT
TAX & GRATUITY NOT INCLUDED

