



VETRO RESTAURANT & LOUNGE

Special Occasions Brunch

For The Table and French Served

EUROPEAN TABLE SETTING

Sourdough Bread, Danish, Homemade Breadsticks, Mini Bagels, Country Ham, Mortadella, Soppressata, Fresh Ricotta, Cream Cheese, Jams and Butter

APPETIZER

Caprese

Bocconcini Mozzarella, Beef Steak Tomato, Fresh basil, Olive Oil and Balsamic Glaze

Flame Grilled Vegetables

Zucchini, Eggplant, Peppers, Squash, Asparagus, and Portobello Mushroom

Asiago Rice Balls

Mozzarella, Pecorinao, Panko Breadcrumbs and Truffle Aioli

Zucchini Fritti con Gorgonzola

Fried Zucchini, Sprinkled with Gorgonzola

ENTRÉES

Omelette

Italian with Fresh Mozzarella, Prosciutto and Basil or Classic with Cheddar Cheese
Accompaniment of Apple Smoked Bacon

Banana Pancakes

Fresh Bananas, Toasted Walnuts, Whipped Butter, Maple Syrup and Strawberry

Lemon Sole Francese

Pan Fried with Egg Batter, White Wine Sauce Served with Seasonal Vegetable and Potato

Salmon Ai Ferri

Broiled with White Wine Atop Spinach Risotto

Chicken Milanese Capricciosa

Panko Breaded Chicken Cutlet Pan Fried and Topped with a Tomato, Mozzarella and Arugula Salad

Eggplant Parmigiana

Served with Spaghetti, Classically Prepared

Sunday Sauce

Sausage, Braciole, Ribs, Meatballs, Tomatoes, Garlic, Onions, Olive Oil
Choice of Rigatoni or Cavatelli

DESSERT

Freshly Baked Occasion Cake

Freshly Brewed Coffee, Tea, Espresso and Cappuccino