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

Asiago Rice Balls
Mozzarella, Pecorino, 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

Salmone 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