



Valentine's Day Brunch



Cocktails & Beverages

Bellini 14

Peach puree, champagne

Valentina 14

Hendricks gin, fresh lime, Pama liqueur, cucumber, mint

Aperol Spritz 14

Aperol, prosecco & club soda, orange slice

Grapefruit Sparkler 14

Champagne, grapefruit juice, Campari, sugar

Starters

(choice of)

Mozzarella & Tomato Tasting

A trio of fresh mozzarella- olivini, ciliegine & burrata with vine ripened heirloom tomatoes, fresh herbs, Tuscan olive oil & saba

Caesar Salad

Our classic with egg, Dijon mustard, garlic, capers, Parmigiano & anchovies

Italian Chopped Salad

Romaine, sopressata, capicola, roasted peppers, provolone, Gaeta olives & celery in a white balsamic vinaigrette

Lemon Fried Shrimp

Batter dipped, lightly fried & served with marinara

Russo's Risotto Bites

Three cheese blend; panko fried, served atop truffle aioli

Chicken Meatballs Francese

Served in a lemon butter sauce with oven roasted tomatoes & fresh herbs

Fried Calamari (\$3 additional)

Lemon and marinara sauce

Mains

(choice of)

Nutella French Toast

With fresh berries & warm maple syrup

Cheddar Cheese Omelet

With a side of hickory smoked bacon & home fries

Cobb Salad

Field greens, avocado tomato, hard cooked eggs, grilled chicken, gorgonzola, & crispy bacon in a honey-lemon vinaigrette

Parmagiana

Chicken or Eggplant, classically prepared with house-made marinara sauce & mozzarella cheese, served with spaghetti

Garlic Crusted Salmon

Pan roasted with a garlic crust, served with a lemon-white wine butter sauce

FRJ Burger

Sauteed mushrooms, caramelized onions & fontina cheese

Orecchiette, Sausage & Broccoli Rabe

With sun-dried tomatoes, in garlic & oil

Eggs Toscana

Over easy eggs atop a toasted English muffin with prosciutto, spinach & parmesan cheese sauce

Steak & Eggs (\$10 additional)

Grilled skirt steak with eggs, any style & a side of home fries

Dessert

An assortment of freshly baked sweets for the table