



*Buona Pasqua*  
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## Easter Sunday Brunch

### Homemade Bread Basket

Fresh baked semolina, focaccia, olive & cranberry walnut breads

### Antipasti

Charcuterie & Cheese Tasting

An assortment of meats & cheeses, with roasted peppers, pizza rustica, deviled egg & marinated heirloom tomatoes. Finished with balsamic & extra virgin olive oil

### Entrée

Vegetable Frittata

Served with home fried potatoes & a sprinkling of parmesan cheese

Nutella French Toast

Berry compote & warm maple syrup

Chicken Giovanni

Chicken breast; topped with a marsala wine sauce combining prosciutto, onions & wild mushrooms, finished with melted mozzarella

Cavatelli with Sunday Meatballs & Sausage

Homemade ricotta pasta in a tomato ragu

Shrimp Oreganate (\$10 additional)

Baked with seasoned breadcrumbs and a garlic, lemon & white wine sauce

Garlic Crusted Salmon

Pan roasted; served with a ragout of sweet bell peppers, onions, zucchini & lemon white wine sauce

Eggplant Parmigiana

Crisp-fried cutlets, filled with a blend of ricotta & Romana, topped with marinara & melted mozzarella

Lamb Osso buco (additional \$10)

Colorado Spring lamb shank, root vegetables, in a plum tomato sauce

### Dessert for the Table

Russo's Italian Style Cookies, Pastries & Easter grain pie

\$35 per person

Beverages, Tax and Gratuity not included

Children \$25