



## **Patio Brunch**

### **Drink Specials**

**\$40 Bottles of Daou Rosé**



**\$10 Watermelon Margaritas**

**\$40 Pitchers of Mimosa's, Bellini's or Bloody Mary's**

### **Appetizer** (Choice of one)

#### **Caesar Salad**

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

#### **Charcuterie & Cheese Tasting**

An elaborate assortment of meats & cheeses, with roasted peppers, eggplant caponata & heirloom tomatoes, finished with balsamic & extra virgin olive oil

#### **Seafood Salad**

Calamari, shrimp, scallops & celery in a lemon, garlic & herb dressing

#### **Italian Chopped Salad**

Romaine, sopressata, capicola, olives, cucumber, tri-color tomatoes & slivered almonds in a white balsamic vinaigrette with shaved ricotta salata

#### **Lemon Fried Shrimp**

Crispy lemon batter shrimp in a rich marinara sauce

#### **Russo's Risotto Bites**

Three cheese blend; filled with mozzarella, panko fried served atop truffle aioli

### **Entree** (choice of one)

#### **Grilled Chicken Sandwich**

Pesto mayo, broccoli rabe, roasted peppers & melted mozzarella cheese

#### ***Pat La Freida* Sliders**

Char-grilled with American cheese, caramelized onions, crispy fries

#### **Garlic Crusted Salmon**

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

#### **Cheesecake French Toast**

Filled with strawberries. Pan fried golden; served with warm maple syrup & fresh berry compote

#### **Frittata**

Oven baked omelet with prosciutto, potatoes, zucchini & mozzarella cheese

#### **Sunday Sauce**

Homemade meatballs & sweet Italian sausage, with your choice of rigatoni or cavatelli

#### **Grilled Shrimp Salad**

With arugula, fregola, roasted brussel sprouts & butternut squash.

Tossed with dried cranberries, roasted walnuts & strawberries.

Finished with a mango lime vinaigrette

### **Dessert**

Chef's daily selection

\$45 per person

Beverage, tax & gratuity Not included