



Buona Pasqua
Prosciutto & Asparagi

Easter Sunday Brunch

Homemade Bread Basket

Fresh baked semolina, ciabatta, olive & cranberry walnut breads

Antipasti

Charcuterie & Cheese Tasting

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

Entrée

Vegetable Frittata

Red peppers, onions, zucchini & potatoes, with a sprinkling of parmesan cheese

Cheesecake French Toast

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

Chicken Francese

Batter dipped, pan fried golden; with shitake mushrooms & sundried tomatoes. Finished with a lemon, white wine sauce

Sunday Sauce

Cavatelli with homemade meatballs, sweet Italian sausage & boneless ribs

Shrimp Santino (\$10 additional)

Stuffed with crabmeat, cheese & herbs; baked golden with oreganata crumbs in a lemon butter sauce

Garlic Crusted Salmon

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

Eggplant Rollatini 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

New York cheesecake with strawberry sauce & fresh berry compote

\$35 per person

Beverages, Tax and Gratuity not included

Children \$25