



# SPECIAL OCCASIONS BRUNCH

For the table and French served. Starts at 11:30am, 12pm

## HOMEMADE BAKERY BASKET

An ever-changing assortment of freshly baked breads

## APPETIZER

### **Charcuterie & Cheese Tasting**

An elaborate assortment of meats & cheeses, with roasted peppers,  
eggplant caponata de marinated heirloom tomatoes

### **Risotto Bites**

Mozzarella, pecorino, panko bread crumbs, truffle aioli

### **Sunday Meatballs**

Home made meatballs, pomodoro sauce, fresh basil

### **Avocado Toast Bruschetta**

Smashed avocado, baby tomatoes & burrata



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## ENTRÉES (CHOICE OF)

### **Vegetable Frittata**

Red peppers, onions, zucchini & potatoes, with a sprinkling of parmesan cheese. Accompaniment of apple smoked bacon

### **Blueberry Pancakes**

Fresh blueberries, whipped butter & warm maple syrup

### **Nutella French Toast**

Berry compote & warm maple syrup

### **Seasonal Salmon**

Prepared with the seasons freshest offerings

### **Chicken Toscana**

Romano cheese crust, melted sweet tomatoes

### **Eggplant Parmigiana**

Crisp fried cutlets, filled with a blend of ricotta & Romano cheese, topped with marinara & melted mozzarella

### **Tagliatelle Bolognese**

Tagliatelle with beef, pork, veal & vegetables, with a fontina fonduta

## DESSERT

Special Occasion cake

Freshly Brewed Coffee, Tea, Espresso and Cappuccino