



MOTHER'S DAY 2021 BRUNCH "BUFFET" PLATTERS

Served Tableside by our staff for added safety and selection

DINE-IN \$39 per person (\$15 Kids), Bottomless "Buffet" and Brunch Cocktails

CARRYOUT \$98 Platter feeds 4 people, pre-order required

FRENCH TOAST

Whipped lemon ricotta mascarpone stuffing,
Strawberry amaretto syrup

ASSORTED STRATA

Italian baked egg casserole with asparagus and Reggiano, another
with 3 cheeses

BREAKFAST MEATS

Hot Italian Sausage, Bacon, Spiral Ham

CREAMER POTATO

Roasted baby potatoes with mozzarella, onion

ASSORTED PASTRIES

Croissant, Danish and mixed muffins

CURED MEATS

Prosciutto, Fennel Salame, Hot Coppa Ham

IMPORTED CHEESES

Reggiano Cheese, Fontina, Creamy Reblo Alpino

CAESAR SALAD

Romaine, ciabatta crouton, parmesan, Caesar dressing

MELON COLISEUM

Watermelon, feta cheese, mint, arugula

LOBSTER RAVIOLI

Poached lobster, sun dried tomato ricotta, fresh pasta,
saffron cream sauce

BEEF TENDERLOIN

Porcini rubbed Tenderloin, shaved, with Balsamic steak sauce

LINGUINE AMATRICIANA

Fresh pasta, pancetta lardon, caramelized onion, marinara sauce

CHICKEN PARMIGIANA

Breaded organic chicken breast, melted mozzarella, tomato sauce

SMOKED SALMON

With caper red onion gremolata

SHRIMP COCKTAIL

Chilled jumbo gulf shrimp, bloody mary cocktail

CHOCOLATE CHIP CANNOLI

Chocolate chip cream, crispy pastry shell, chocolate curls

LEMON TORT

Lemon cream, pastry tort, toasted pine nut, almond,
powdered sugar

CHOCOLATE PROFITEROLE

Puff pastry ball filled with chocolate mousse, covered in
chocolate cream