



## ITALIAN SATURDAY BRUNCH

(Sample Menu)

12P.M.-2P.M.

\$64 per adult | \$34 per child under 12 years old

Bottomless Mimosas and Bellinis

### Smoked & Cured

Smoked Salmon (Gluten Free)  
Lemon, Pickled Onions, Capers, Cornichons

Hand Sliced Prosciutto and Salami  
Pickled Onions, Mustard, Cornichons

### From The Garden

Baby Greens  
Homemade Dressings and Vinaigrettes, Extra Virgin Olive Oil  
Antipasti – Roasted Mixed Vegetables with a Salsa Verde Marinade

### East Coast Seafood Bar

Canadian Lobster Tails, Poached Shrimp,  
Crab Legs, Freshly Shucked Canadian Oysters  
Classic Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Tabasco & Hot Sauce, Lemon & Lime  
Crudo – Scallop Crudo with a 'Nduja & White Balsamic Vinaigrette, garnished with Sorrel & Micro Arugula

### Pasta Selection

Squid Ink Cavatelli with Mixed Seafood, Sautéed Rapini, Cherry Tomatoes, Chile & Herbs

### Cheese

Cheese selection from our Cheese Cave  
Crackers, Grissini, Baguette, Grapes, Marinated Olives, Sundried Tomato

### Breakfast Market

Eggs Benedict, Classic Hollandaise (Gluten)  
Country Pork Sausages, Crispy Bacon  
Pancakes or Banana Bread French Toast with Mixed Berries, Maple Syrup

### Entrées

Chicken Diablo with Eggplant Caponata  
Pan Seared Branzino with Braised Heirloom Tomato Sauce & Mussels  
Roasted Heirloom Baby Carrots, Snap Peas with a Mint & Meyer Lemon Gremolata

### Desserts

Fresh Fruit  
Chocolate Fondue, Seasonal Fruit, Marshmallow, Banana Bread  
3 Dessert Selection – Tiramisu, Raspberry Tart, Pistachio Cannoli

\*Please note this is a sample menu. All food items are subject to change weekly\*