

# Family Style Brunch

# \$55

**Three Course Brunch** Start with a selection of freshly baked breads & muffins, with butter, cream cheese & assorted jams

1<sup>st</sup> course- select **one** item from either: Appetizer, Salad, Pasta & Risotto or Brunch Selection

2<sup>nd</sup> course- select **one** item from either: Appetizer, Salad, Pasta & Risotto or Brunch Selection

3<sup>rd</sup> course- select **two** items from Entrée section.

Unlimited soft drinks, coffee and tea

## Menu Options:

+\$3pp for an additional selection within a course

+\$5pp for an additional course

+\$3pp plating fee for "bring your own" dessert

## Appetizers (Pre-set)

1. **Harvest Antipasto** imported meats & cheese, olive, grilled vegetable, roasted red pepper
2. **Vegetable Antipasto** imported cheese, olive, roasted pepper, grilled vegetable
3. **Crispy Calamari** harvest marinara, lemon
4. **Artichoke alla Giudia** shaved pecorino, arugula puree, roasted garlic
5. **Harvest Meatballs** (beef or eggplant) marinara, grana padano
6. **Smoked Salmon Pizza**, crema, chive, roe, chive, red onion. tomato concasse

## Salad

1. **Caesar** whole leaf romaine, grana padano, garlic crostini, anchovy aioli
2. **Harvest Baby Field Greens**, cucumber, tomato, olive, radish, oregano vinaigrette
3. **Arugula & Pear** virgin olive oil, lemon, gorgonzola cheese, pomegranate
4. **Tri Colore** endive, radicchio, arugula, white balsamic vinaigrette
5. **Seafood Salad** (+\$3pp) shrimp, calamari, octopus, scungilli, lemon, voo, vinegar pepper, red onion
6. **Caprese** house made mozzarella, beefsteak tomato, virgin olive oil, aged balsamic

## Pasta & Risotto

1. **Chitarra** harvest tomato sauce and basil
2. **Penne A La Vodka** plum tomato, cream
3. **Cheese Tortellini** venetian bolognese, garden sage, bella donna
4. **Linguini White Clam Sauce** garlic, lemon, white wine
5. **Orecchiette** broccoli rabe & sausage
6. **Wild Mushroom Risotto** garden sage mascarpone
7. **Risotto** seasonal preparation from our menu (can be made vegan)

## Brunch

1. **Mascarpone Waffle** fresh berries, whipped cream, maple syrup
2. **Semolina Pancake** fresh berries, whipped cream, maple syrup
3. **Vegetable Frittata** kale, yukon potato, onion
4. **Brioche Tuscan Toast** toasted walnut, honey butter scotch
5. **Eggs Florentine** poached egg, sautéed spinach, english muffin, hollandaise
6. **Eggs Benedicto** poached egg, cotta ham, English muffin, hollandaise
7. **Eggs Nova** poached egg, smoked salmon, English muffin, hollandaise

## Entrees

1. **Faroe Island Salmon** seasonal preparation
2. **Flounder Milanese** baby arugula, cherry tomato, red onion, meyer lemon vinaigrette
3. **Shrimp Scampi** fresh garlic, lemon, white wine, sweet butter, parsley
4. **Chicken Scarpariello** (on the bone or off), sweet sausage, potato, hot pepper, rosemary
5. **Lemon Chicken** (on the bone or off), meyer lemon, parsley
6. **Chicken Milanese** baby arugula, cherry tomato, red onion, meyer lemon vinaigrette
7. **Any Item from Brunch Section**
8. **Any Item from Pasta Section**
9. **\*\*\*Braised Short Rib** (+\$5pp)
10. **\*\*\*Sliced New York Strip** (+\$8pp)
11. **\*\*\*Veal Scallopini Milanese** (+\$5pp)

\*\*\*Premium Entrée must be third entrée selection

## Menu Enhancements:

**Harvest Seafood Tower** \$98 each

*8 King Crab Legs, 10 cocktail shrimp, 10 oysters & 10 clams*

*Red pepper & Lime mignonette, spice dry mustard sauce, cocktail sauce*

**Porterhouse Steak** \$99 each

**Truffle Pop Tree** \$36 (12 pops)

**Fruit Platter** \$25

## Dessert Additions

1. **Cookies & Ricotta Mini Cannoli**
2. **New York Cheesecake**
3. **Tiramisu**
4. **Zeppole**
5. **Flourless Chocolate Cake**
6. **Panna Cotta**
7. **Celebration Cake** (your choice of cakes, filling, icing and inscription)