



Italian Kitchen + Oyster Bar

## BRUNCH MENU

### ANTIPASTI

- Oysters On The Half Shell** | 2.<sup>75</sup>
- Meatballs Scarpariello** in tomato sauce with melted provolone cheese | 7
- Tonno Tartar** fresh tuna with pomegranate, pickled ginger, tamarind and black sesame seed | 9
- Carpaccio di Salmone** salmon wafer-thin slices w/ lemon, EVO, capers | 10
- Calamari Fritti** fresh calamari ringlets lightly floured & fried, with spicy romesco aioli | 9
- Shrimp Scampi** shrimp sauteed with garlic, parsley, chili flakes and lemon | 9

### SALADS and SOUPS

- Insalata di Cesare** romaine, our Caesar dressing & housemade croutons | 7
- Insalata Mista** mesclun lettuce with our balsamic vinaigrette | 6
- Torre di Peperone e Mozzarella** tower of roasted pepper, fresh mozzarella & basil | 7
- Crab & Corn Chowder** simmered with pancetta, potatoes & herbs | 8

### EGGS

*served with french fries*

- Omelet** sun-dried tomatoes, shitake mushroom, and goat cheese | 13
- Frittata** zucchini, asparagus, green beans and fontina cheese | 13
- Eggs Benedict** poached eggs with Canadian bacon on muffin with hollandaise sauce | 14
- Eggs Florentine** poached eggs, creamy spinach on muffin with hollandaise sauce | 14
- Eggs Mornay** poached eggs, crabmeat on muffin with hollandaise sauce | 15
- The Classic** 2 sunny-side eggs with bacon strips and English muffin | 11

### MAIN PLATES

- Crêpes Terra Mare** smoked salmon, pancetta bacon, sundried tomato and cream cheese | 14
- Crêpes Marinaro** filled with shrimp, scallops, crabmeat & a creamy pink tomato sauce | 16
- Steak Marittimo** topped with crabmeat & bernaise sauce, with potatoes & spinach | 19
- Sole Incrostato** filet of sole pan-seared, artichoke hearts & a limoncello sauce | 20
- Seafood Fettuccine** shrimp, calamari & scallops, & a lemon cream sauce over fettuccine | 18
- Crabmeat Ravioli** hand-rolled crabmeat & mascarpone ravioli with saffron corn cream | 18
- Risotto ai Porcini** porcini mushroom risotto, with light truffle oil & shaved parmesan | 18
- Lamb Stufato** lamb slowly simmered with its own juices, served over Risotto Milanese | 19
- Crêpes Grand Marnier** orange and mango, Grand Marnier honey | 14

### 3-COURSE PRIX - FIXE | \$28

*includes choice of Mimosa, Champagne, Bloody Mary or Bellini*

*choice of SOUP or SALAD*

*choice of EGGS or MAIN PLATES*

*choice of Tiramisu or Cannoli*



**MAKE IT BOTTOMLESS!** | \$15 extra