

brunch

\$30 2-Courses

Includes choice of Champagne, Mimosa or Bloody Mary

*** Make it a Boozy Brunch! +\$20, choices as above (2 hour limit)*



PRIMI *(choice of)*

Zuppa di Minestrone

a delicious soup of vegetables simmered with Toscanelli beans & tubetti pasta

Polenta con Ragu d'Agnello

slow-simmered lamb ragu served over soft polenta

Il Divino

classic Caesar salad with our housemade garlic croutons

Cozze alla Napoli

mussels stuffed and baked with zucchini, pepper, garlic, panko, and a light marinara sauce

SECONDI *(choice of)*

Asparagi con Uova e Pancetta

classic eggs benedict of poached eggs and pancetta bacon over bread, drizzled with a light hollandaise sauce and shaved Pecorino Romano cheese, served with steamed asparagus tips and fries

Frittata ai Frutti di Mare

Italian omelet stuffed with shrimp, sea scallops, bell pepper, fontina cheese and parsley, served with fresh fruits and Italian bread

Uova Siciliano

two sunny-side up eggs served on a spicy Sicilian sauce of plum tomatoes, chili pepper and Calamata olives, served with our housemade fries

Uova Strapazzate con Tartufo Nero

scrambled eggs with black truffle and a touch of truffle oil, served with grilled Italian sausage, grilled zucchini and tomatoes with housemade fries

Pizza al Brunch

hand-rolled traditional pizza topped and baked with pancetta bacon, fried egg, potato cherry tomatoes, fresh mozzarella and parmesan cheeses and a touch of truffle oil

Lamb Stufato

lamb slowly simmered with its own juices, chickpeas, sun-dried tomatoes, served over risotto Milanese

Cioppino Gremolata

fresh shrimp, mussels, white fish, calamari, chopped tomatoes, sautéed garlic, herbs, lemon and potatoes simmered in their own juices with lemon zest and a touch of saffron, served with garlic crostini

Ravioli di Granchio

jumbo lump crabmeat & mascarpone cheese stuffed hand-rolled ravioli w/ saffron corn cream & chives

Fettuccine con Ragu d'Agnello

slow-simmered lamb ragu served on a bed of fettuccine

Pollo alla Bosco con Fettuccine

fresh breast of chicken sautéed with porcini mushrooms, garlic and a touch of cream, served over fettuccine pasta

