

SPECIALITÀ della DOMENICA (Sunday Specials)

BEVERAGES

BELLINI

Prosecco sparkling wine with white peach puree

MIMOSA

Prosecco sparkling wine with fresh orange juice

PROSECCO

FRESHLY SQUEEZED ORANGE JUICE

CAPPUCCINO OR ESPRESSO

STARTERS

FRESHLY BAKED CROISSANTS

With a selection of local jams and Nutella,
an imported Italian chocolate-hazelnut butter. 5

SMOKED SALMON BRUSCHETTA

Smoked salmon on dill-caper Mascarpone with diced red onion. 11

WOOD FIRED ARTICHOKE CHEESE DIP

Artichokes, Swiss and Grana Padano Parmesan cheese blend with focaccia crisps. 9.5

MAIN COURSES

TOSTO FRANCESE

French toast with raisin-nut bread, Mascarpone cheese and house-made cinnamon syrup with fresh fruit. 9

OMELETTE DEL GIORNO

Featured omelette of the day with risotto cakes and Tripp brown sugar cured bacon. As Quoted

OMELETTE AMERICANO

Traditional ham and cheese with risotto cakes and Tripp brown sugar cured bacon. 9

UOVA CON PANCETTA

Three eggs over-easy, served with Tripp brown sugar cured bacon and risotto cakes. 9

FETTUCCINE IMPERIAL

Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 10

CRAB CAKE BENEDETTINA

Jumbo lump crab cakes and skillet poached eggs over homemade focaccia
with lemon basil butter sauce, asparagus and Parmesan polenta. 16

CEDAR WOOD ROASTED CURED PORK LOIN CHOP

Lunch cut chop roasted on cedar wood and pineapple glazed.
Served with blended Asiago cheese leek potatoes and vegetables. 10.5