

ITALIAN KITCHEN

# ENOTECA ROSSA

WINE & COFFEE BAR

## BRUNCH

SAT & SUN | 10AM – 2PM

## DRINKS

Espresso . . . . .	2.5	Grapefruit Juice . . . . .	4
Cappuccino . . . . .	5	Apres Rouge . . . . .	10
Mocha Latte . . . . .	5	Orange Mimosa . . . . .	6
Macchiato . . . . .	5	Mango Mimosa . . . . .	6
Orange Juice . . . . .	4	Cranberry Mimosa . . . . .	6

## BRUNCH MAINS

<b>Quiche . . . . . 9</b> <i>Gruyere and Fontina cheeses with spinach, pancetta and eggs served with field green salad</i>	<b>Eggs Benedict . . . . . 14</b> <i>Two poached eggs, grilled ciabatta, topped with Hollandaise sauce crabmeat or smoked salmon</i>
<b>French Toast . . . . . 12</b> <i>Served with fresh berries and vanilla honey mascarpone cheese</i>	<b>Bellaire Hash . . . . . 15</b> <i>Brisket, bell pepper, onion, roasted potato, poached egg and hollandaise sauce</i>
<b>Polenta Enoteca Rossa . . . . . 14</b> <i>Soft polenta with cheddar cheese, green onions and shrimp</i>	<b>"Paisano" . . . . . 14</b> <i>Italian sausage, polenta, two fried eggs, roasted potatoes and rosemary biscuit</i>
<b>Pizza Papalina . . . . . 15</b> <i>Scrambled eggs, roasted potato, caramelized onions and mozzarella</i>	