

AGUA

PRANZO DELLA NONNA

ANTIPASTI

FRESH ST SIMON OYSTER
MIGNONETTE. TABASCO

SHRIMP COCKTAIL
COCKTAIL SAUCE

SNOW CRAB
YUZU AIOLI

CRISPY PORK BELLY
SOFFRITTO. GREEN APPLE SLAW. WALNUTS

QUICHE
EGGPLANT. ASPARAGUS. MORTADELLA

BEET SALAD
TOMATO. PICKLED ONION. LETTUCE.
GOAT CHEESE. PISTACHIO NUTS

STUFFED AVOCADO
SHRIMP. CRAB. BELL PEPPER. PAPAYA
DRESSING

TOSTONES WITH CARNITAS
BEEF. ONION. BELL PEPPER. FRIED PLANTAIN.
AVOCADO CREAM

SEARED SCALLOP
PARSNIP PUREE. POMEGRANATE. BROWN
BUTTER

SEAFOOD CAMPANELLE
HOMEMADE PASTA. SEAFOOD RAGOUT.
PANGRATTATO

SURF AND TURF

BRAISED BEEF CHEEK
YUCCA FRIES. ROASTED VEGETABLES.
AVOCADO-TOMATO SALAD. BEEF JUS

GRILLED LOBSTER TAIL
BEURRE BLANC

DESSERT

HAZELNUT PROFITEROLE

CARROT CAKE WITH CREAM CHEESE

DRINKS PACKAGES

BASIC WINES

+

BRUNCH COCKTAILS \$25

SPARKLING: BATASIOLO SPARKLING, IT
WHITE WINE: DONA PAULA, CHARDONNAY, AR
ROSE WINE: FLYING SOLO, FR
RED WINE: LORCA, MALBEC, AR

PREMIUM WINES

+

BRUNCH COCKTAILS \$65

CHAMPAGNE: MOËT & CHANDON, BRUT, FR
CARDONNAY : WILLIAM FEVRE, FR
ROSE: WHISPERING ANGEL, FR
SANGIOVESE : MORELLINO DI SCANSANO RISERVA, IT

BRUNCH COCKTAILS

AGUA MARY
VODKA. WORCESTERSHIRE. LEMON. TOMATO.
TOMATO VINEGAR

PASSIONFRUIT MARGARITA
TEQUILA. LIME. ORANGE CURACAO.
PASSIONFRUIT

LYCHEE MOJITO
LIGHT RUM. LYCHEE LIQUEUR. LYCHEE JUICE.
LIME. MINT. SODA

KENTUCKY MULE
BUFFALO TRACE. LIME JUICE. GINGER BEER.
ANGOSTURA BITTERS

STRAWBERRY FIELDS
VODKA. MAPLE. STRAWBERRY. LEMON