



SUNDAY MAY 10, 2026 | 11:30AM – 4:00PM

## MOTHER'S DAY

# Sparkling Brunch

### EGGS

Frittatas, Omelets, Poached Eggs, Scrambled Eggs  
Choice of: forest mushrooms, onions, tomatoes, spring vegetables  
Smoked salmon, pork and chicken sausage, pork and turkey bacon

### BREAKFAST

Assorted breakfast breads, croissants, muffins, assorted Danish pastries, Neapolitan sfogliatelle, Neapolitan pastiera

### ANTIPASTI

Selection of cold cuts, Italian cheese selection with house condiments, buffalo mozzarella, heirloom tomato salad, panzanella salad, Caesar salad

### RAW BAR

East and West Coast oysters, tuna tartare, salmon tartare, shrimp cocktail with classic sauce, lobster tails

### PASTA

Zucchini parmigiana, house-made meat tortelloni with butter and sage, candele with Bolognese sauce, vegetarian lasagna

### ENTRÉES

Roasted rack of lamb, house porchetta, chicken and vegetable roulade, slow-cooked short ribs, filets of orata in Livornese sauce, house fries, roasted fingerling potatoes, seasonal grilled and sautéed vegetables, selection of sauces and condiments

### DESSERTS

Assortment of mini desserts, tiramisu, ricotta cake, mini cannoli, mini panna cotta, beignets, seasonal fruit tart, strawberry shortcake, fresh fruit

### BREADS

Selection of house breads

*\$190 per adult | \$50 per child (ages 6–15)  
Complimentary for children aged 5 and under  
Includes sparkling wine and soft drinks.  
Excludes all other beverages, tax, and gratuity.*

