

EASTER BRUNCH

SUNDAY APRIL 21ST, 2019

DOORS OPEN AT 12:30PM

STATIONED APPETIZERS

Chilled Octopus Calamari Salad. Cured Deli Meats. Grilled Zucchini and Eggplant. Fire Roasted Bell Pepper. Artisan Cheese Boards. Herbed Olives. Caprese. Marinated Artichoke, Roasted Beet and Goat Cheese Salad. Romano Bean Salad. Smoked Atlantic Salmon. Rocket Pear Salad. San Marzano Bruschetta.

PROSCIUTTO AND PARMIGIANO BAR

Carved Parma Prosciutto. Parmigiano. Artisan Flat Bread. Baked Focaccia.

ENTRÉE SELECTIONS

RAVIOLINI

Ricotta Stuffed. Pesto Cream.

LASAGNA

Grated Parmigiano. Layered Pasta Sheets. Plum Tomato. Basil.

MEDITERRANEAN LAMB

Roasted. Dry Rubbed. Rosemary.

CHICKEN ROULADE

Swiss Chard. Dried Raisins. Pancetta. Demi Glaze.

SHORT RIB AND POLENTA

Brined. Spice Rubbed. House BBQ Blend. Slow Braised.

FRITTURA

Panko Breaded Calamari. Shrimp. Filet of Sole.

ZUPPA DI PESCE

Shrimp. Scallops. Calamari. Mussels. Tomato Wine Jus.

CHILDREN'S BAR

PENNE SUGO

Plum Tomato. Basil.

CHICKEN FINGERS & SLIDERS

Mini Beef Burger. Panko Breaded Chicken. Shoestring Fries.

DESSERT STATIONS

SWEET BOUTIQUE

House Baked. Cake Pops. Cupcakes. Macarons. Petit Fours. Cannoli. Assorted Cakes. Seasonal Fruit. Columbian Coffee Bar. Specialty Tea.

LIVE ZEPPOLI BAR

Assembled Live. Traditional Zeppoli. Custard Filled. Amarena Cherry.

BAR

TOP SHELF

Premium Spirits and Liquers. Cabernet Sauvignon and Chardonnay. Imported Beer. Specialty Cocktails. Martini's. Aperitivo. Digestivos. Single Malts. Soft Drinks. Juices. Espresso. Cappuccino.

\$53
ADULTS

\$33
CHILDREN (4-12)

PRICE IS
PLUS HST