

# PROSECCO FRESH • ITALIAN • KITCHEN

EVERYONE HAS LOVE FOR SOMEONE OR SOMETHING, MINE IS FOOD  
CHEF DANIELE DOTTO



## Mother's Day Brunch Menu



### ANTIPASTI & SOUP

<b>Minestrone</b> Seasonal fresh vegetable soup	\$11
<b>Bruschetta</b> Ricotta, roasted heirloom cherry tomatoes, garlic and basil	\$12
<b>Calamari Dorati</b> Crispy golden calamari, served with spicy marinara sauce	\$19
<b>Beef Carpaccio *</b> Thinly sliced raw beef, wild arugula, capers, shaved parmesan cheese drizzled with EVOO	\$19
<b>Baked Scallops</b> Panko bread crumbs, beurre blanc	\$18
<b>Spanish Octopus</b> Thinly sliced, carrots and celery mirepoix, lemon dressing	\$21
<b>Bloody Mary Oysters</b> Market fresh selection	\$22
<b>Chef Platter (serves 2)</b> Specialty combination of imported Italian deli meats and cheeses, grilled vegetables and marinated artichokes and olives	\$21

### SALADS

<b>Hearts of Romaine</b> Sweet romaine hearts, parmesan cheese, homemade croutons and Caesar dressing	\$11
<b>Prosecco Salad</b> Sweet cucumbers, heirloom tomato, hass avocado, mango, cilantro, aged balsamic vinaigrette	\$15
<b>Insalata Ruby</b> Confit beet salad with goat cheese, caramelized pecans and organic spring mix, honey Dijon vinaigrette	\$14
<b>Burrata</b> Served with slow roasted cherry tomatoes, arugula, and EVOO	\$17

### ENTREES

<b>Capellini Pomodoro</b> Heirloom cherry tomatoes, marinara, and roasted garlic	\$18
<b>Duck Ragout Pappardelle</b> Venetian braised duck ragu and porcini mushrooms	\$23
<b>Lobster Ravioli</b> Ravioli stuffed with shrimp and lobster, sauteed with julienne zucchini in a light saffron sauce	\$25
<b>Cheese Ravioli</b> Ravioli filled with ricotta, gorgonzola, provolone and parmesan cheese in asparagus creamy sauce	\$21
<b>Smoked Salmon Fettuccine</b> Sauteed with scotch cured smoked salmon, and dill, in a vodka sauce	\$23
<b>Lobster Supreme</b> Butter sauteed baked lobster tail over linguine, tossed with baby shrimp, in a roasted garlic white wine tomato sauce	\$36
<b>Lasagna</b> Meat sauce, bechamel, mozzarella and parmesan cheese	\$23
<b>Braised Lamb Shank</b> Over mashed potatoes	\$34

### EGGS AND MORE

<b>Lox and Bagel Platter</b> Smoked salmon, cream cheese, dill, tomatoes, red onions, and capers served with fresh fruit	\$18
<b>Belgian Waffle</b> With blueberries, strawberries, mango, and whipped cream	\$14
<b>Ocean View *</b> Omelette with shrimp, lobster meat, tomatoes, green onions, feta cheese, and avocado. Choice of fresh fruit or Italian style potatoes	\$20
<b>Avocado Crab Benedicts *</b> English muffin, avocado relish, crab cake, and poached eggs, smothered in Hollandaise sauce	\$22
<b>Ghost Pepper Bison Sliders *</b> Muenster cheese, onions, lettuce, and spicy mayo, served with truffle fries	\$18
<b>Smash Avocado Toast</b> With turkey bacon, heirloom cherry tomatoes, and poached egg, served with organic salad	\$17
<b>Farm To Fork</b> Fresh vegetables, grilled hanger steak, and chimichurri sauce	\$25
<b>Baked Scramble Roll Up</b> Crispy bacon dough, stuffed with sausage, eggs, mozzarella, fresh tomatoes, and green onions. Choice of fresh fruit or Italian country-style potatoes	\$20
<b>Steak and Eggs *</b> Rib-eye steak with two eggs any style and Italian country-style potatoes	\$24

### PIZZA

<b>Margherita</b> The classic with tomato sauce, fresh mozzarella cheese, basil, and extra virgin olive oil	\$15
<b>Salami</b> Imported salami D.O.P. tomato sauce, and fresh mozzarella	\$17
<b>Bianca San Daniele</b> Mozzarella, prosciutto, arugula, mushrooms, shaved parmesan cheese, and truffle oil	\$19
<b>Cacio E Pepe Pizza</b> Mozzarella, smoked crispy bacon, pecorino fondue, and cracked black pepper	\$19

### BRUNCH COCKTAILS

GLASS \$10/ BOTTOMLESS \$28

<b>MIMOSA</b> Orange juice and prosecco
<b>BELLINI</b> Peach nectar and prosecco
<b>ROSSINI</b> strawberry puree and prosecco

### SPECIALTY COCKTAILS

GLASS \$13/ BOTTOMLESS \$30

<b>BLOODY MARY</b> The Prosecco signature
<b>SPRITZELLINI</b> Aperol, Limoncello, prosecco and soda
<b>BASIL DROP</b> Citrus vodka, St Germain, limoncello, basil, lemon and ginger beer
<b>THE FIRST LADY</b> White tea infused vodka, peach, lemon, honey and soda
<b>SANGRIA</b> Choice of white, sparkling or red ginger beer



\*Consuming raw or undercooked shellfish, finfish, meat or eggs creates a higher risk of food borne illness

CORKAGE FEE \$35, ONE BOTTLE LIMIT