

Mother's Day Brunch

Sunday, May 12, 2013 | 10:30 am - 3:00 pm | \$28.95

PRIMI

Chef's House Salad carrot ribbons, olives, radish, lemon-thyme dressing

Watermelon & Crab Salad english cucumbers, cilantro & key lime juice

Mixed Green Salad candied walnuts, gorgonzola cheese, balsamic dressing

Caprese mozzarella di bufala, vine ripened lucky's tomatoes, basil

Princi Fruite watermelon, cantaloupe, blood orange, berries,
honey-cinnamon yogurt, nutella flatbread

Fried Calamari & Rock Shrimp parmesan truffle aioli & marinara

Cinnamon Flat Bread strawberries, figs, mint & honey

SECONDE

Crab Cake poached egg, roasted pepper aioli, matchstick potatoes

Eggs Benedict grilled chicken, poached eggs, hollandaise, o'brien potatoes

Corn Flake Crusted French Toast sweet ricotta, cinnamon-strawberry topping

Egg Pizza fresh mozzarella, tomato sauce, pancetta, beef meat balls, pesto drizzle & fried egg

Black Pepper Fettuccini assorted mushrooms, shrimp & scallop, roasted garlic cream

Lemon Sole Piccata crabmeat, capers, lemon, parsley, stew tomatoes & zucchini

Chicken Piccata fingerling potatoes, zucchini & lemon caper sauce

Fettuccini di Mare crab meat, rock shrimp, asparagus, basil cream

DOLCI

Chocolate Molten Lava Cake raspberry sauce

Lemon Curd Cake layers of lemon curd & white cake

Tiramisu layers of chocolate cake, mascarpone mousse,
espresso syrup, dark chocolate shavings

Sorbeto peach bellini sorbet, anise biscotti

BRUNCH DRINKS \$6

Harry Cipriani Bellini | St Germain & Prosecco | Blackberry & Lemoncello Champagne

Executive Chef Kevin Ascolese

