

BUBBLES & BRUNCH

Add bottomless brunch drinks to your meal

\$22 per person

Coffee 3.50 - Espresso 4 - Cappuccino 5 - Latte 5 - Bellini 12

Freshly squeezed orange juice 6 - Mimosa 12 - Bloody Mary 13 - Sambuca Bloody Mary 15

Brunch Classics

FRESH FRUIT & GREEK YOGURT

seasonal fruit platter, honey, candied walnuts 14

WILD SMOKED SALMON BENEDICT

poached eggs, basil hollandaise,

English muffin, insalata 22

EGGS BENEDICT

poached eggs, pancetta, English muffin,

herbed potatoes 18

EGGS YOUR WAY

two eggs, choice of bacon or sausage,

Insalata & toast 14

TUSCAN TOAST

warm brioche, cheesecake cream & fresh fig reduction 14

AVOCADO TOAST

poached eggs, feta cheese and radish 17

NATURAL STEAK FRITES & EGGS

10oz prime steak, 2 sunny side eggs, spinach 36

3 EGG OMELETTE

choose 4: ham, bacon, mushrooms, peppers,

onions, tomato, spinach, American cheese,

Goat Cheese, Swiss cheese; home fries 16

Antipasti

CAPRESE

fior di latte mozzarella, tomatoes,

basil, balsamic glaze 13

CESARE KALE

parmigiano reggiano, focaccia crouton 15

PROSCIUTTO & MELONE

12 month aged prosciutto and Cantaloupe

and fresh mint 16

Entrees

GRILLED SHRIMP SALAD

mixed greens, hard boiled farm egg,

gorgonzola cheese & walnuts 24

FETTUCINI BOLOGNESE

house made pasta and an aromatic

beef ragout 19

CESCA'S BURGER

prime grass fed beef, eggplant caviar &

caper avocado mayo 17

WILD FAROE ISLAND SALMON

grilled Faroe Island salmon fillet,

Sicilian caponata 28

Sides

Maple Bacon 5

Italian Sausage 5

Herbed Potatoes 6

Brussels Sprouts 8

Truffle Fries, parmesan cheese 7

SPAGHETTI AL POMODORO

san marzano tomatoes, parmesan cheese 22

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

We use free range and organic eggs free of any hormones and antibiotics