

CELEBRATE

Mother's Day



Brunch MENU

*Includes 1 Mimosa or Bellini per person
Muffins, Croissants, Fruit, Zeppolis and Home Fries*

EGGS BENEDICT

with grilled shrimp, homemade pesto and goat cheese

FLANK STEAK & EGGS PLATTER

*your choice of eggs
(Sunny Side Up, Scrambled, or Over Easy)*

BANANA FRENCH TOAST TOWER

layers of French Toast, banana, walnuts and maple syrup

VEGETABLE FRITTATA

*zucchini, asparagus, mushrooms, broccoli, and red onions
topped with shaved Parmigiano*

BREAKFAST PIZETTE

*thin crust pizza, fresh mozzarella, sunny side eggs,
home fries, bacon and american cheese*

PANCAKE TACOS

*scrambled eggs, bacon, homefries and
cheddar cheese with a side of maple syrup*

HOMEMADE FUSULLI TRUFFLE

*sautéed with mushrooms, onions and prosciutto
in a creamy white truffle sauce*

FRENCH TOAST AVOCADO

*thick cut french toast with our famous panini bread
topped with guacamole and sunny side up eggs*

POLLO SAGE

*pan seared chicken breast topped with prosciutto,
fontina cheese and sage in a roasted garlic wine sauce*

\$39.95

Per Person

DINE IN ONLY
30% Cash deposit required

SEATING TIMES:

10AM | 1 PM



538 Forest Ave • Staten Island, NY 10310
718-981-2999



Dinner MENU

DINE IN ONLY

30% Cash deposit required

\$69.00
Per Person

Seating Times:

4PM | 7PM

Appetizers

Choice of 1

BAKED CLAMS CASINO

BACON WRAPPED SHRIMP POLENTA
drizzled with a creamy saffron sauce

BURRATA TOWER

with tomatoes and prosciutto

CRISPY BABY LAMB CHOPS

rosemary and garlic over baby spinach

EGGPLANT CARROZZA

*crispy eggplant stuffed with mozzarella
in a light plum tomato sauce*

Pasta

HOMEMADE FUSULLI TRUFFLE

*sautéed with mushrooms, onions and prosciutto
in a creamy white truffle sauce*

Entrées

Choice of 1

POLLO RIPIENO

*crispy chicken stuffed with arborio rice, speck and
mushrooms drizzled with a white truffle cream sauce*

BONELESS SIRLOIN STEAK

*grilled with fresh garlic, rosemary and butter
served with fingerling potatoes and broccoli rabe*

BLACK SEABASS

*pan seared black seabass in a lemon caper sauce
served over garlic mashed potatoes*

12OZ BONE IN VEAL CHOP ALLA PARMESAN
topped with mariana sauce and fresh mozzarella

SEAFOOD LOVER

*1-4oz lobster tail, 3 scallops, 3 shrimps and calamari
topped with garlic roasted breadcrumbs
over black squid linguine (add \$7pp)*

Dessert

Choice of 1

HOMEMADE TIRAMISU

NY OR ITALIAN CHEESE CAKE

MINI CANNOLIS

Coffee, Espresso, Cappuccino Not Included

