



## PRIVATE SUNDAY BRUNCH

### Starter Course (choice of two)

PARMIGIANO ARANCINI  
Tomato basil sauce

ORGANIC BABY ARUGULA  
goat cheese, toasted pecans, grape  
tomatoes, apple, raspberry vinaigrette

MINISTRONE SOUP  
white beans, plum tomatoes, roasted  
garlic, root vegetables,

FRESH FRUIT CUP

### Entree (choice of four)

TRUFFLE AND CHEESE OMELET  
three eggs, mozzarella, provolone and  
parmigiano cheeses, black truffle,  
tomatoes and asparagus, home fried  
potatoes, fresh fruit and toast

BREAKFAST PIZZA  
two sunny side eggs, bacon, breakfast  
sausage, caramelized onions, roasted  
peppers, thyme-roasted gold potatoes,  
fresh mozzarella

FRITATA CAPRESE  
grape tomato, house-made mozzarella,  
basil evoo, sea salt, home fried  
potatoes, fresh fruit and toast

JUMBO LUMP CRAB CAKE  
BENEDICT  
asparagus, peppernata hollandaise,  
toasted English muffin,  
home fried potatoes

THE CLASSIC EGGS BENEDICT  
Canadian bacon, hollandaise, toasted  
English muffin, home fried potatoes

AL'ANCIENNE  
FRENCH TOAST  
crème anglaise, maple syrup,  
strawberries

### Dessert

RIZZUTO'S DESSERT SAMPLER PLATES  
our signature miniature desserts

**\$25 per guest**

6.35% sales tax and suggested gratuity of 20% additional  
wine, bar service, soft drinks, juice, coffee and tea charged on consumption