

BRUNCH SPECIALITIES

.....\$12 BOTTOMLESS BLOODY MARY, MIMOSA OR BELLINI BAR.....

MACADAMIA ENCRUSTED FRENCH TOAST

12

MACADAMIA NUT CRUST, BANANAS, VANILLA WHIPPED CREAM,
VERMONT MAPLE SYRUP

FRIED CHICKEN & WAFFLES

14

BUTTERMILK CHICKEN, BELGIAN WAFFLE,
VERMONT BUFFALO SYRUP, MINTED STRAWBERRIES

ITALIAN OMELET

10

FENNEL SAUSAGE, CARAMELIZED ONION,
RICOTTA CHEESE, GRANA PADANA

SHORT RIB HASH

16

BUTTERNUT SQUASH, WATERCRESS, FINGERLING POTATOES,
WILD MUSHROOM, TWO FRIED EGGS, CRISPY PANCETTA

FRITATA

11

PROSCIUTTO, ASSORTED VEGETABLES,
TOPPED WITH ASIAGO CHEESE

VEGETABLE OMELET

10

ASPARAGUS, MUSHROOMS,
SUN-DRIED TOMATOES

EGGS BENEDICT

11

GRILLED ENGLISH MUFFIN, CANADIAN BACON,
POACHED EGGS, HOLLANDAISE SAUCE

LOBSTER BENEDICT

18

GRILLED ENGLISH MUFFIN, SAUTEED SPINACH,
POACHED EGGS, HOLLANDAISE SAUCE

STEAK & EGGS

15

SKIRT STEAK, TWO EGGS ANY STYLE,
ARUGULA SALAD, HOME FRIES

SALADS

ANGELOS

9

ROMAINE, EGG, CUCUMBER, BEANS, TOMATO, RED ONION
PEPPERONCINI, RED WINE VINAIGRETTE
ADD CHICKEN \$6 - SHRIMP \$7 - SALMON \$10

CAESAR

9

ROMAINE, SHAVED REGGIANO, GRAPE TOMATO,
ANCHOVIES, CROSTINI, CAESAR DRESSING
ADD CHICKEN \$6 - SHRIMP \$7 - SALMON \$10

CHICKEN MILANESE

10

BABY ARUGULA, SHAVED GRANA PADANO,
BRUSCHETTA TOMATO, AGED BALSAMIC GLAZE,
LEMON VINAIGRETTE

VEAL MILANESE

12

BABY ARUGULA, SHAVED GRANA PADANO,
BRUSCHETTA TOMATO, AGED BALSAMIC GLAZE,
LEMON VINAIGRETTE

MAIN PLATES

CHICKEN PENNE ALLA VODKA

10

CREAMY VODKA SAUCE, PROSCIUTTO, PEAS

FOUR CHEESE PEAR TORTELLONI

11

WHITE TRUFFLE ZABAGLIONE

V&A BRISKET BLEND BURGER

12

AGED CHEDDAR CHEESE, NEUSKE BACON, ROMAINE,
VINE RIPE TOMATO, V&A SAUCE

ORIGINAL PERSONAL PAN PIZZA

10

MOZZARELLA, PARMIGIANO REGGIANO, OLIO VERDE,
SAN MARZANO SAUCE

TUSCAN CHICKEN PANINI

10

SMOKED MOZZARELLA, ZUCCHINI, ASPARAGUS, TOMATO,
ARUGULA, GARILC AIOLI

MEATBALL PARMIGIANO PANINI

10

MOZZARELLA, SUNDAY GRAVY SAUCE,
ROASTED PEPPERS

FOUNDER/OWNER: JOHN ROSATTI



MANAGING DIRECTOR: ANGELA ROSATTI

EXECUTIVE CHEF: ALAIN ZIMMER

D.O.P.: DENOMINAZIONE DI ORIGINE PROTETTA, "PROTECTED DESIGNATION OF ORIGIN". AS THE THE NAME SUGGESTS, THIS CERTIFICATION ENSURES THAT PRODUCTS ARE LOCALLY GROWN AND PACKAGED.
IT'S A GUARANTEE THAT THE FOOD WAS MADE BY LOCAL FARMERS AND ARTISANS, USING TRADITIONAL METHODS

CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING FOODBORNE ILLNESS. - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONTENTION.