

SUNDAY BRUNCH
“VISTA LAGO”
3 course | 38 per person

PASTRY BASKET

(Served family style)

BOMBOLONE | CORNETTO | ZEPPOLE | MUFFINS | SCONES | CROISSANT | DONUTS |
CINNAMON ROLLS

FIRST COURSE

Choice of:

SHREDDED SALMON SALAD | apples | candied walnuts | pesto | baby lettuce

ANTIPASTO MISTO | burrata | prosciutto | salame | olives | bell peppers

CRUDO DI TONNO | raw ahi tuna | citrus colatura di alici

CALAMARI | deep fried calamari rings | arrabiata sauce

DUCK AND POLENTA | braised pulled duck meat | cheesy soft polenta,

CAESAR SALAD | roasted chicken | hard boiled eggs

QUINOA SALAD | grapefruit | dates | almonds | arugula | yogurt dressing

RATATOUILLE BRUSCHETTA | buffalo mozzarella | speck

RAVIOLONE | egg yolk | truffle ricotta | summer truffle butter sauce

SECOND COURSE

Choice of:

EGGPLANT PARMESAN BENEDICT | eggplant parmesan | poached egg

ITALIAN SAUSAGE FRIED EGG BURGER | house made Italian sausage | fried egg

NONNA'S FRITTATA | mozzarella | vegetables | baked eggs

MAC CARBONARA | pancetta | egg yolks | pecorino | black pepper

BROCCOLI-FONTINA | scrambled white eggs | buckwheat blinis

PIZZETTA | guanciale | ricotta | egg yolks

BAKED CALZONE | ham | mozzarella | mushrooms | tomatoes

LASAGNA | meat sauce | poached egg

FILETTINO | 4 oz. angus beef tenderloin | hash brown potatoes

CHICKEN “FLORENTINE STYLE” | spinach-ricotta stuffed chicken breast

DESSERT DISPLAY

PANETTONE PUDDING | CLASSIC TIRAMISU | FRUIT SALAD
NUTELLA CRESPELLE

LUNCH MENU

ZUPPE — SOUPS

MINISTRONE your choice: hot or chilled | vegetable soup | basil pesto 9

ZUCCA ALLO ZENZERO | summer squash puree | ginger | spicy croutons 9

INSALATE — SALADS

CESARE | baby romaine leaves | anchovy dressing | ciabatta croutons 12

VERDURE E FARRO | farro grain | roasted vegetables | arugula 13

INSALATA DI RISO | rice salad | olives | tomatoes | ham | mozzarella 14

INSALATA DI MARE | seafood salad | vegetable julienne | grapefruit dressing 16

SALMONE E MELE | shredded salmon | apples | walnuts | spring mix lettuce 18

CAPRESE | heirloom tomatoes | buffalo mozzarella 16

RICOTTA INFORNATA | baked ricotta | roasted bell peppers | basil 12

add: grilled jumbo shrimp 5 each | chicken breast 9 | baked salmon 12 |

meatballs 4 each | grilled pork sausage 5

PANINI

POLPETTONE | meatball patty | tomato | mozzarella | focaccia bread 18

POLLO | chicken parmesan | ciabatta bread 17

VEGETARIAN | roasted vegetables | goat cheese | arugula pesto | whole wheat bread 15

PORCHETTA | pork loin | cipollini onions | fontina | spicy peperoncino | piadina bread 16

ANTIPASTO MISTO

burrata | prosciutto | salame | porchetta | olives | bell peppers 16

PASTA

AGNOLOTTI | veal-ricotta stuffing | roasted garlic porcini 15

FUSILLIORO | corkscrew pasta: Abruzzo | lamb ragù | spuma di ricotta 15

CALAMARATA | large ring shaped pasta | vegetable "ragù" 14

LASAGNA VERDE | 4 cheese lasagna | spinach 16

RAVIOLI AI GAMBERI | shrimp-mascarpone stuffed ravioli | fresh tomatoes 15

LINGUINE AI FRUTTI DI MARE | seafood ragu | touch of tomato sauce 19

PIZZETTE — SMALL PIZZAS

SALSICCIA | mozzarella | sausage | broccoli raab | roasted garlic | spicy oil 13

PROSCIUTTO E FICHI | goat cheese | figs | prosciutto 15

MARGHERITA | tomato sauce | house made mozzarella | basil 14

POLLO E FUNGHI | tomato | mozzarella | mushroom | chicken 14

CRUDO DI PESCE — RAW SEAFOOD

all crudos are seasoned with citrus-colatura di alici

*TONNO | ahi tuna | orange segments 19

*CAPASANTA | scallop | blood orange | pistachio 18

*SALMONE | Skuna Bay salmon | crispy caper 16

PESCE E CROSTACEI — FISH AND SHELLFISH

CALAMARI | deep fried calamari rings | arrabiata sauce 16

POLPO ALLA DIAVOLA | octopus | spicy tomato | garlic bread 17

BRANZINO LIVORNESE | sea bass | capers | olives | tomatoes | roasted asparagus 26

SALMONE | pistachio crusted salmon | grilled tomatoes | rapini | red wine sauce 24

CARNE — MEAT

CARPACCIO | beef carpaccio | Cipriani dressing 16

BRESAOLA | air-cured beef | mushroom | Parmigiano shavings 16

FILETTINO | 6oz Angus beef tenderloin | red wine | roasted potatoes 30

COTOLETTA ALLA MILANESE | veal Milanese | arugula salad 20

PETTO DI POLLO RIPIENO | spinach- ricotta stuffed chicken breast |
mashed potatoes 20

ANATRA E POLENTA | braised pulled duck meat | soft polenta 20

CONTORNI — SIDES

SAUTEED ASPARAGUS 7

SAUTEED MUSHROOMS 6

GARLIC BREAD 5

ROSEMARY POTATOES 5

ROASTED BELL PEPPERS 6

ITALIAN FRIES 6