

BRUNCH MENU
2 COURSES
UNLIMITED DRINKS
SATURDAY & SUNDAY TIL 3PM

novità

ENOTECA • ITALIAN KITCHEN

\$41 Plus Tax & Tip
June 2026

FIRST COURSE
Choice of:

- CREAMY BASIL WHIPPED RICOTTA
White Truffle Lavender Honey, Warm Croustades
- WHITE TRUFFLE & FONTINA ARANCINI
Spicy Red Chili Aioli, Chickpea Puree
- TOMATO BISQUE
Shaved Reggiano
- FRESH MOZZARELLA
Vine Ripened Tomato Caprese
- ARUGULA
Tomatoes, Shaved Parmesan, Lemon Scented Extra Virgin Olive Oil
- GARDEN SALAD
Tomatoes, Cucumbers, Roasted Red Peppers, Shaved Parmigiano, Balsamic Vinaigrette

UNLIMITED

Mimosa,
Champagne Punch,
Bloody Mary,
Aperol Spritz,
Coffee or Tea

Magic Chocolate
French Toast Waterfall
\$9 add'l or \$21 Ala Carte

SECOND COURSE
Choice of:

EGGS All Egg Dishes Served With Tuscan Home Fries
Add'l \$2 for Egg Whites

- EGGS BENEDICT
Prosciutto, English Muffins, Basil Hollandaise
- SMOKED SALMON EGGS BENEDICT (Add'l \$8)
English Muffins, Basil Hollandaise
- COUNTRY FRITTATA
Fontina, Bacon, Potatoes, Peppers & Onions
- STEAK & EGGS (Add'l \$10)
Sliced Skirt Steak, Two Eggs Any Style
- WHITE TRUFFLE EGG SANDWICH
Sopressata & Provolone, House Made Focaccia
- ASPARAGUS OMELETTE
Asparagus, Tomatoes, Brie Cheese

FRENCH TOAST Served with Maple Syrup,
Whipped Cream & Strawberries

- BANANA FRENCH TOAST
Caramelized Bananas & Warm Pecans
- NUTELLA FRENCH TOAST
- TRADITIONAL FRENCH TOAST
- CANNOLI FRENCH TOAST (Add'l \$4)

PASTA Gluten Free Pasta Available \$2

- RIGATONI ALA VODKA
Crumbled Sausage, Shaved Reggiano
- RIGATONI RAGU NOVITÀ
Meatballs, Pork, Braised Veal & Sausage, Basil Ricotta
- PENNE & CHICKEN CAPRESE
Fresh Mozzarella, Tomatoes & Basil
- CAVATELLI, SWEET & SPICY SAUSAGE
Broccoli Rabe, Toasted Pine Nuts

PANINI Served on House Made Focaccia with
Garlic Parmesan Fries

- GRILLED CHICKEN, ARTICHOKE
Sun Dried Tomatoes, Provolone, Basil Pesto

- MOZZARELLA
Fresh Mozzarella, Vine Ripened Tomatoes, Basil Aioli

- GRILLED CHICKEN
Spicy Sopressata, Broccoli Rabe, Fresh Mozzarella

- EGGPLANT
Breaded Eggplant, Fresh Mozzarella, Roasted Peppers

SALAD All Salads Served With Grilled Chicken
Sub Milanese \$2- Shrimp \$5- Skirt Steak \$10

- CHOPPED ROMAINE
Served Reggiano, Focaccia Croutons,
Creamy Rosemary Caesar

- WILD ARUGULA
Poached Pears, Sun-Dried Cherries, Gorgonzola,
Spiced Pecans, Honey Balsamic

*Promotion Limited To A 1.5 Hour Seating
**One Complimentary Order of House Muffins (additional order \$4-)
***Available For Tables of 10 Guests And Under

BRUNCH ADDITIONS

-MEAT & CHEESE-

7. each
26. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil

SOPRESSATA DI CALABRIA
spicy cured sausage

SOPRESSATA DOLCE
sweet cured sausage

NORCINO SALAME
mild salami with Sangiovese

SPANISH CHORIZO
smoked cured

6. each
22. plate choose 4

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

GORGONZOLA DOLCE
cow's milk

CACIO DE ROMA
sheep's milk

MANCHEGO DOC
sheep's milk

BEEMSTER XO
cow's milk

GRAND BOARD \$44

An Assortment Of Our Cured Meats & Cheeses,
Served With Sardinian Flatbreads,
Fig Jam, Apple Mostarda, Olives, Marcona Almonds

-ANTIPASTI-

CREAMY BURRATA 19-
sicilian olive oil, grilled crostini, eggplant caponata

FRESH MOZZARELLA &
HEIRLOOM TOMATOES 17-
sicilian olive oil, basil, crispy capers,
oregano, grilled ciabatta

WHITE TRUFFLE & FONTINA ARANCINI 14-
spicy red chili aioli, chickpea purée

CALAMARI FRITTI 19-
lemon caper aioli, marinara

LEMON PESTO HUMMUS 15-
crispy chickpeas, warm Sardinian flatbreads,
cucumber, baby carrots

FONDUE 16-
birra moretti rosso, fontina, gruyère, gouda,
warm onion baguette, apples, grapes

ITALIAN NACHOS 16-
warm house made potato chips,
smoked pancetta, hot vinegar peppers,
gorgonzola fonduta
add diced grilled chicken \$8-, chicken milanese \$9-

Mocktails

Strawberry Refresher - Muddles Fresh Cut Strawberries, Garden Mint,
Lime Juice, Ginger Beer 9-

Amalfi Spritz - Lyres NA Sparkling, Orange Italian Bitter 11-

Espresso Martini - Lyres Coffee & Dark Cane, Lavazza Espresso 14-

NA Groni - Ritual Zero Proof Gin, Apertivo Rosso, Italian Spritz 11-

-PIZZA NAPLES-

** Gluten Free Pizza Available \$5 additional*

PROSCIUTTO DI PARMA WHITE PIE, 23.
sun-dried cherries, aged balsamic

MARGHERITA, 19.
tomato, basil, mozzarella

SAUSAGE & BROCCOLI RABE, 22.
creamy ricotta

MEATBALL, 22.
ragu sauce, mozzarella

FIVE MUSHROOM TRUFFLE, 21.
creamy ricotta, white truffle

JALAPEÑO WHITE PIE, 21.
jalapeño, fontina, provolone, mozzarella, pecorino

DIAVLA, 23.
calabrian chili tomato sauce, pepperoni,
burrata, basil

SPICY ALA VODKA, 22.
sausage, fresh mozzarella

BIANCO, 21.
ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula

PESTO, 22.
mozzarella, ricotta, basil & arugula pesto,
onions, pistachios

MORTADELLA, 23-
stracciatella, pistachio cream, lemon zest

-KIDS BRUNCH-

Unlimited Complimentary Juices \$15-

SCRAMBLED EGGS & CHEESE
French Fries

TRADITIONAL FRENCH TOAST
Maple Syrup & Whipped Cream

PENNE TOMATO SAUCE

CHICKEN FINGERS
French Fries

-DRINKS-

Afternoon Delight 16-
Cucumber Vodka, St Germain, Lime, Pineapple

Red & White Sangria 16-

Espresso Martini 16-
Vanilla Vodka, Mr Black, Lavazza Espresso