



## COCKTAILS

<b>BLOODY MARYS</b>	
Traditional	8
Jalapeño-Infused Tequila	10
Bacon-Infused Bourbon	12
<b>Classic Bellini</b>	10
Peach & Raspberry Purée, Prosecco	
<b>Mimosa</b>	10
Citrus Liqueur, Orange Juice, Prosecco	
<b>Italian Sunset</b>	14
Bulleit Rye, Sweet Vermouth, Campari Orange Bitters, Simple Syrup	
<b>Lavender Orange Martini</b>	13
Orange Vodka, Lavender Simply Syrup, Lemon Juice	
<b>Mango Peach Lemonade</b>	12
Mango Vodka, Peach Schnapps, Lemon Juice Club Soda	

## BRUNCH ENTRÉES

Available until 3:00 PM

### EGGS BENEDICT

Poached Eggs, Toasted English Muffin  
Canadian Bacon, Hollandaise Sauce  
Roasted Potatoes

### SHASHUKA

Eggs, Onions, Garlic, Peppers, Tomatoes  
Crunchy Bread

### GRILLED STEAK & FARM FRESH EGGS

Chimichurri Sauce, Roasted Potatoes

## MENU | \$55.00

### STARTERS

#### LIGHTLY FRIED CALAMARI

House-Made Marinara Sauce & Tzatziki

#### POTATO LEEK SOUP

Crispy Leeks

#### TUNA CARPACCHIO

Fried Capers, Fresh Lemon, Truffle Oil, Toast Points

#### CRAB CAKES | Additional \$5.00

Rémoulade, Mixed Greens

#### CHILE LIME WATERMELON SALAD

Feta Cheese, Micro Greens, Olive Oil

#### VIVO! SALAD

Mixed Lettuce, Tomato, Cucumber, Pickled Red Onion  
House Vinaigrette

### ENTRÉES

#### ROASTED LEMON CHICKEN

Fingerling Potatoes, Carrots, Radishes & Scallions

#### CRISPY SALMON FILLET

Parsnip Puree, Grilled Broccolini, Forbidden Rice  
Grilled Lemon

#### BRAISED SHORT RIB OF BEEF

Rosemary Crushed Potatoes, Asparagus  
Red Wine Reduction

#### SHRIMP SCAMPI

Linguini, Garlic Butter Sauce

#### PAPPARDELLA BOLOGNESE

Traditional Beef & Pork Ragù, Plum Tomatoes, Ricotta Cheese

#### BAKED EGGPLANT ROLLATINI

Ricotta Cheese, Parmesan, Fresh Basil  
House-Made Marinara Sauce

### DESSERTS

#### FLOURLESS CHOCOLATE CAKE

Blackberry Compote

#### PANNA COTTA

Fresh Strawberries, Balsamic Syrup

#### CHEESECAKE

Berry-Thyme Compote, Candied Lemon

#### TIRAMISU

Does Not Include Beverage, Sales Tax or Service