



ITALIAN RESTAURANT • CASINO CLUB

BRUNCH MENU

JUMBO SHRIMP COCKTAIL 7 PER PIECE

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon

MAINE LOBSTER COCKTAIL 28 *Chilled Lobster, Fingerling Potato Chips, Garlic Aioli*

*RAW BAR

CLAMS ON THE HALF SHELL HALF DOZEN 15 DOZEN 28 *Cherrystones or Little Necks*

OYSTERS ON THE HALF SHELL HALF DOZEN 18 DOZEN 32 *Daily Selection*

SEAFOOD PLATEAU PICCOLO 70 *4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams Half-Lobster, Crabmeat Salad, Tuna Ceviche*

SEAFOOD PLATEAU GRANDE 125 *6 Jumbo Shrimp, 8 Oysters 8 Little Neck Clams, Whole Lobster Crabmeat Salad, Tuna Ceviche, Scallop Salad*

BREAKFAST

WHITE POLENTA PANCAKES 17
Whipped Nutella Butter, Hazelnut Crunch

ALMOND CRUSTED FRENCH TOAST 18
Cinnamon, Panettone, Fresh Berries, Bananas

LEMON RICOTTA WAFFLES 19
Glazed Apples, Dark Raisins, Whipped Yogurt

***CLASSIC EGGS BENEDICT 19**
Canadian Bacon, Hollandaise, English Muffin

***THE BREAKFAST SANDWICH 19**
Fried Egg, Sausage, Smoked Bacon, Cheese

MILANESE OMELETTE 22
Artichokes, Tomato, Mozzarella

SALADS

ORGANIC MIXED GREEN SALAD 14
Radicchio, Pears, Sherry Vinaigrette

ROASTED BEET SALAD 16
*Goat Cheese, Toasted Almonds
Sun Dried Tomato Vinaigrette*

CAESAR SALAD 17
Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

**SUN RIPENED TOMATO BUFALA
MOZZARELLA 18**
Sliced Tomato, Red Onion, Fig Balsamic

CHOPPED "LOUIE" SALAD 21
Lobster, Shrimp, Assorted Vegetables, House Vinaigrette

ADD:

GRILLED CHICKEN 11 *SEARED TUNA 15
***GRILLED STEAK 18**

HOUSE SPECIALTIES

PIZZA 18

*Scrambled Eggs, Smoked Salmon, Mascarpone
Goat Cheese, Fried Capers*

*THE BURGER 26

Cherrywood Smoked Bacon, Choice of Cheese

PENNE SEAFOOD ALFREDO 28

Light Cream Sauce, Shrimp, Scallops, Lobster Butter

PARMIGIANO CLASSICO EGGPLANT 20

CHICKEN 28
VEAL 29

*GRILLED TUNA

WITH ROASTED ARTICHOKES 32
Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette

SPAGHETTI AND MEATBALLS 34
Imperial Wagyu, Fresh Ricotta, Ragù

***14 OZ. NEW YORK STRIP STEAK 46**
Dry Aged, House Steak Sauce, Truffled Fries

TRIMMINGS 10

SAUTÉED SPINACH
TRUFFLED FRENCH FRIES
SAUTÉED ASPARAGUS
MIXED WILD MUSHROOMS

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.