

# FATHER'S DAY *brunch*

## STARTERS:

### COCONUT SHRIMP

SERVED WITH A MANGO CHILI SAUCE 24

### FRIED CALAMARI 22

### ONE DOZEN WINGS

SERVED WITH A CHOICE OF BUFFALO, GARLIC PARMESAN,  
OR BARBECUE SAUCES 20

### EGGPLANT ROLLATINE 18

### COLD ANTIPASTO

SOPRESSATA, FRESH MOZZARELLA, GIARDINERIA, PROSCIUTTO,  
ARTICHOKE HEARTS, ROASTED RED PEPPERS 22

## ENTREES:

### BACON WRAPPED SCALLOPS

OVER MASHED POTATOES 38

### VEAL ROLLATINE

TENDER VEAL ROLLED WITH SPINACH AND GARLIC, TOPPED WITH  
MELTED MOZZARELLA, AND FINISHED IN A MUSHROOM, MARSALA  
SAUCE OVER PASTA 30

### DOLCE-D

HAM, PEPPERS, ONION, AND MUSHROOM  
OMELETTE, BACON, SAUSAGE, AND POTATOES 25

### SHRIMP RISOTTO

JUMBO SHRIMP SAUTEED WITH FRESH TOMATO, ARTICHOKE  
HEARTS, SPINACH, AND SERVED IN A SHERRY CREAM SAUCE 30

### FRENCH TOAST

BUTTERMILK PANCAKES SERVED WITH A SIDE OF FRESH FRUIT  
AND MAPLE SYRUP 17

### CHICKEN PARMIGIANA BREAD BOWL

BREADED CHICKEN SERVED IN A GARLIC BREAD BOW, TOPPED  
WITH FRESH MOZZARELLA, OUR HOUSE TOMATO SAUCE, WITH  
PASTA 29

### SESAME TUNA

FRESH TUNA STEAK WITH A SESAME CRUST, LIGHTLY SEARED,  
AND SERVED IN A TERIYAKI GLAZE WITH MANGO SALSA, AVOCADO  
AND QUINOA 32

*brunch*