



# BRUNCH WITH THE *sunny*

## STARTERS:

FRIED CALAMARI 16  
TUNA TARTARE 16  
ANTIPASTO ITALIANO 14  
SHRIMP COCKTAIL 16  
PEACH & PROSCIUTTO BURRATA 13

## ENTREES:

FRENCH TOAST STACK  
HOMEMADE FRENCH TOAST SERVED WITH A SIDE OF FRESH  
BERRIES AND MAPLE SYRUP 15

SHRIMP SCAMPI  
OVER LINGUINI PASTA 21

FLOUNDER FRANCESE  
EGG BATTERED, LEMON WINE SAUCE, OVER PASTA

LOBSTER MAC & CHEESE BREAD BOWL  
4 OZ. LOBSTER TAIL AND PENNE PASTA SERVED IN A THREE CHEESE (PARMIGIANO,  
CHEDDAR, MOZZARELLA) SAUCE IN A GARLIC BREAD BOWL 28

SESAME CRUSTED TUNA  
LIGHTLY SEARED SESAME CRUSTED TUNA TOPPED WITH A MANGO AND AVOCADO  
SALSA AND FINISHED IN A TERIYAKI GLAZE OVER WHITE RICE 22

AVOCADO TOAST  
FRESH AVOCADO SLICED, TOPPED WITH EVERYTHING SEASONING, TOMATO, BACON 12

EGGS & BACON  
(3) SCRAMBLED EGGS, BACON SLICES, AND ROASTED POTATOES SERVED WITH A  
SIDE OF TOAST 14

ORECCHIETTE & SAUSAGE  
CRUMBLIED SAUSAGE SAUTEED WITH FRESH BROCCOLI RABE AND SERVED  
IN A GARLIC AND OIL REDUCTION WITH TOMATO OVER EAR SHAPED PASTA 18

CHICKEN OR VEAL PARMIGIANA 19  
AVAILABLE IN OUR HOUSE TOMATO SAUCE OR VODKA SAUCE

PENNE VODKA 17 (ADD CHICKEN 5 OR SHRIMP 100)

## CHILDREN'S

\$13 EACH

CHICKEN FINGERS & FRENCH FRIES  
MAC & CHEESE  
PENNE VODKA  
FRENCH TOAST  
SCRAMBLED EGGS & BACON  
SPAGHETTI & MEATBALLS

CHICKEN PARMIGIANA  
CHICKEN FRANCESE  
FETTUCCINE ALFREDO