

# EASTER Brunch

## BAKED GOODS DISPLAY

croissants, danish, mini muffins, butter, cream cheese, jelly

## STARTERS

*served family style*

### FRIED CALAMARI

Crispy calamari served with marinara sauce

### CAPRESE SALAD

Fresh sliced mozzarella and tomatoes topped with roasted peppers, basil, + balsamic glaze

### CAPELLINI CAKES

Angel hair pasta with three Italian cheeses and panko breadcrumbs, served with tomato sauce

### MARGHERITA PIZZETTE

House-made with fresh mozzarella, marinara, and basil

## ENTRÉES

*choice of one*

### STRAWBERRY SHORTCAKE FRENCH TOAST

Brioche French toast topped with strawberry coulis and vanilla anglaise, served with whipped cream + maple syrup

### BANANA-WALNUT BELGIAN WAFFLES

Two Belgian waffles topped with caramelized bananas and candied walnuts in caramel cream sauce, served with whipped cream + maple syrup

### AVOCADO TOAST

House-made pinsa topped with stracciatella, avocado, roasted tomatoes, arugula + prosciutto

### BROOKLYN CHICKEN PARM

Breaded chicken cutlets with vodka sauce, pepperoni, and hot honey, served with penne alla vodka

### FAROE ISLAND SALMON

Pan-seared salmon with mango salsa, sweet-and-sour glaze, sautéed spinach, and mashed potatoes

### STEAK + EGGS +8

Grilled skirt steak with potato hash, scrambled eggs, and hollandaise sauce

### CHICKEN CAPRESE STACK

Breaded chicken cutlet layered with tomato, fresh mozzarella, arugula, roasted peppers, and balsamic glaze

### PENNE ALLA VODKA

Tomato vodka sauce with a touch of cream  
**ADD ONS: Burrata +4 | Chicken +6 | Shrimp +8**

### CHOPPED LOBSTER PASTA +8

Angel hair pasta with lobster meat, chopped shrimp, wilted spinach, and roasted garlic in a Chardonnay sauce

### CHICKEN PARMIGIANA

Breaded chicken cutlets with tomato sauce and melted mozzarella, served with spaghetti

### THE WEEKENDER

Scrambled eggs, potato hash, applewood-smoked bacon, and whole-grain toast

### BONELESS BRAISED SHORT RIB

Slow-braised in Barolo wine sauce, served over sautéed spinach with mashed potatoes

### POLLO LIMONE

Chicken breasts sautéed and finished in a lemon butter sauce with artichoke hearts, roasted peppers, and potatoes

### EGGPLANT PARMIGIANA

Breaded eggplant with tomato sauce and melted mozzarella, served with spaghetti

Brunch Prefix · No splitting. No substitutions. No modifications.

ADULTS

**\$49.99**  
+TAX

KIDS UNDER 12

**\$19.99**  
+TAX

**IAVARONE**  
ITALIAN  
KITCHEN · PIZZERIA