



BRUNCH

SALADS

Market Greens 10.

w/fine herbs & red wine-Dijon vinaigrette

Caesar 10.

romaine lettuce, homemade Caesar dressing, parmesan, garlic croutons

Artichokes & Arugula 13.

shaved baby artichokes, baby arugula, parmesan, lemon & olive oil

Caprese 14.

sliced buffalo mozzarella, fresh tomato, basil, aged balsamic

APPETIZERS

Asparagus Parmigiano 10.

melted parmigiano cheese, extra virgin olive oil

Wild Mushroom Polenta 10.

creamy polenta w/sautéed wild mushrooms

Grilled Vegetable Platter 10.

chef's daily selection

Grilled Octopus 15.

tender octopus, eggplant puree, baby arugula, smoked paprika & basil oil

Chilled Corn Soup 10.

corn, cherry tomatoes, basil & paprika oil

MIMOSA / BELLINI / BLOODY MARY
\$5/glass OR UNLIMITED \$17/person

PASTA

Spaghetti al Pomodoro 16.

organic NJ tomatoes, shaved parmesan, fresh basil (add buffalo mozzarella 6.)

Black Linguine 22.

squid ink pasta, gulf shrimp, calabrian chiles, cherry tomatoes, chorizo oil

Tagliolini 22.

rock crab, spring peas, grape tomatoes, toasted breadcrumbs

Seafood Gnocchi 22.

w/gulf shrimp, calamari, manila clams, garlic and oil

Ricotta Ravioli 15.

w/swiss chard, cherry tomatoes, butter, lemon

Wild Mushroom Risotto 20.

mixed wild mushrooms, spring peas, mascarpone, black truffle butter

Veal Pappardelle 24.

veal ragú, porcini mushrooms, diced vegetables, parmigiano

EGGS

2 Eggs - Any Style 13.

smoked bacon, home fries

Egg White Omelette 14.

goat cheese, served with salad

French Toast 12.

honey syrup, bananas, seasonal berries

Salmon Benedict 14.

poached eggs, smoked salmon, served with salad

Lobster Benedict 17.

poached eggs, lobster, served with salad

Avocado Benedict 14.

poached eggs, avocado, served with salad

Vago Omelette 13.

feta cheese, spinach, cherry tomato, basil served with salad

Vegetarian Omelette 13.

chef's daily selection, served with salad

Steak And Eggs 18.

grilled skirt steak, eggs sunny side up, béarnaise sauce, served with salad

SIDES 9.

Sautéed Spinach, garlic and oil

Sauteed Broccoli Rabe

Mashed Potatoes

Executive Chef

Jose Alvarez