# terrazza SUNDAY BRUNCH

## *first course*

**Caramelized Ruby Grapefruit**
lime-crème fraîche

**Fruit & Berries**
seasonal assortment, mint syrup

**Minestrone**
tuscan vegetables soup with bread, white beans, kale & black olives

**Roasted Beets**
burrata, castelvetrano olives, oranges & capers

**Caesar**
parmesan, crispy capers, garlic croutons & anchovy mustard

**Shrimp Cocktail**
tarragon & grapefruit aioli

**Honey Yogurt Parfait**
greek yogurt, granola & market berries

**Vegetable Quiche**
gruyere cheese, mixed green salad

**Cold Smoked Salmon**
capers, lemon, cream cheese, toasted bagel

**East & West Coast Oysters**
half dozen, sherry mignonette
*($6 supplement)*

***Two Course Brunch***
***$38 per Person***

## *second course*

**Open Faced Fried Egg Sandwich**
applewood bacon, gruyère, arugula, country white bread, crispy potatoes

**Ricotta Pancakes**
blueberries & sugarman's vermont maple syrup

**Buttermilk Waffle**
vanilla, honey & mascarpone

**Spanish Omelette**
chorizo, garlic, espelette, manchego & crispy potatoes

**Eggs Florentine**
two poached eggs, bloomsdale spinach, muffin & citrus hollandaise

**Pastrami Hash**
house made pastrami, sweet onion, sunny side eggs, crispy potatoes

**Grilled Fish of the Day**
farmers market greens, sofrito & lemon

**Tuscan Kale & Chicken Salad**
almonds, parmesan, chili & lemon vinaigrette

**Bucatini Pomodoro**
san marzano tomatoes, italian basil, olive oil & pecorino

**Steak Frites**
grilled rib-cap steak, french fries & salsa verde
*($6 supplement)*

**Lobster Club**
brioche, tomato, avocado, little gem lettuce, lemon aioli *($10 supplement)*

*Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness*