

May 13th, 2018

Mother's Day

UOVA

(all eggs served with potatoes & Salad)

Al Gusto

2 eggs scrambled, fried or poached

Al Salmone

2 eggs with smoked salmon

E Salsiccia

2 eggs with italian sausage

Uova Benedette

two poached eggs on an english muffin
with prosciutto, hollandaise & pesto

Uova Fiorentina

Two poached eggs on an english muffin
with spinach, hollandaise & pesto

Uova Affagate

baked eggs, pomodoro sauce & foccacia

Frittata com Vegetali

Italian-style vegetarian omelette

Prosciutto Cotto Omelette

ham and ricotta cheese omelette

INSALATE

Insalata Cesarina

romaine lettuce, parmesan, foccacia croutons

Insalata Caterina

frisee, pears, toasted pistachios & goat cheese with ginger
carrot vinaigrette

Insalata di Barbabietola

baby beets, arugula, walnuts, ricotta salata

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Brunch \$34.95

Unlimited Mimosas or Champagne

Children \$10

PASTE

Gnocchetti di Spinaci

spinach & ricotta gnocchi, sage-butter

Tagliatelle al Brie, Arugula E Speck

thin ribbon pasta, melted brie, smoked prosciutto, arugula & truffle oil

Organic Whole Wheat Fusilli

Fresh Ricotta, green peas, & Smoked Salmon

DOLCE

Pane Dolce al Frutti di Bosco

french toast, fresh fruit, organic maple syrup & powdered sugar

Pane Dolce alla Nutella e Banane

French Toast, Chocolate-Hazelnut creme & Caramelized bananas

Buttermilk Pancakes

plain or chocolate chip

DESSERT

Tiramisu

BRUNCH COCKTAILS \$5

Reservations suggested!

Chef Raffaele Spadavecchia

Scottadito Osteria Toscana