



**Sunday Brunch Includes Choice of Entrée & All of Our Offerings at the Buffet Table
\$21.00**

ENTRÉE SALADS

INSALATA DI SALMONE

Poached Salmon, Garden Lettuces, Tomatoes, Onions, Capers, Olives & Lemon-Chive Vinaigrette

CAPRICCIOSA

Piatti "Cobb," Smoked Bacon, Grilled Chicken or Beef, Avocado, Gorgonzola, Tomato, Eggs & Artichokes, Gorgonzola Vinaigrette

SPINACI CON POLLO

Baby Spinach, Warm Braised Chicken, Apple-Balsamic Vinaigrette, Crispy Onions

CAESAR CON POLLO

Sliced Grilled Chicken Breast, Romaine, Toasted Crostini & Garlic Anchovy Dressing

PANINI E PIZZA

All Panini Served with a Garden Lettuce Salad or French Fries

NIMAN RANCH HAMBURGER

Housemade Bun, Aioli, Pickled Zucchini & Onion

PIZZA MARGHERITA

Tomato Sauce, Mozzarella & Basil

PIZZA FUNGHI

Portobello Mushrooms, Fontina Cheese & Garlic

PESCA

Peaches, Gorgonzola, Prosciutto, Sweet Onions & White Truffle Oil

PASTA

ORRECHIETTE

Little Ear Pasta, House Smoked Chicken, Greens & Leek Cream

RICOTTA GNOCCHI

Ricotta Cheese Dumplings, Italian Sausage, Fennel, Roasted Tomato Sauce

CHITARRA ALLA POLPETTINI

Spaghetti, Chicken-Prosciutto Meatballs, Mushrooms, English Peas & Mint

CAPPELLINI

"Alla Pomodoro", Tomato, Garlic, Basil & Marinara

RIGATONI ALLA BOLOGNESE

Large Pasta Tubes, Classic Bolognese Sauce

RAVIOLI AL LIMONE

House-Made Spinach & Ricotta Ravioli, Lemon Cream, & Citrus Gremolata

ZUPPA

DEL GIORNO

Seasonal Soup of the Day..... 3.75 / 5.75

Sample menu only call 925.838.2082 for more information

EXECUTIVE CHEF MICHAEL BAKER

BRUNCH SPECIALTIES

Served With Herb Roasted Potatoes

EGGS BENEDICT

Canadian Bacon, English Muffin, Hollandaise

EGGS MICHELLE

Grilled Beef Tenderloin, Poached Eggs, Tomatoes, Grilled Pugliese Bread, Herb Hollandaise

SMOKED SALMON EGGS BENEDICT

Brioche Toast & Caper Hollandaise

STUFFED FRENCH TOAST

Brioche Bread Stuffed with Bananas, Banana-Pecan Topping, Pure Maple Syrup

FRITTATA

Open Faced Italian Omelet, Leeks, Fontina, Local Cherry Tomatoes, Housemade Pork & Black Currant Sausage

PANINI AL UOVO

Rustic Grilled Sandwich with Herb & Egg Frittata, Peperonata, Prosciutto & Fontina Cheese

GRILL AND OVEN

SALMONE

Wood Roasted Loch Duart Salmon, Sugar Snap Peas, Roasted Crimini Mushrooms & Corn

POLLO AL MATTONE

Fulton Valley Farms Chicken Breast, "Brick Grilled," Warm Bread Salad with Baby Heirloom Tomatoes

GRILLED MEDALLIONS OF BEEF

Red Wine Mustard Sauce, Vegetable & Mushroom Bread Pudding

BAMBINI (KIDS UNDER 12 PLEASE) 10.95

FRENCH TOAST & BACON

PENNE PASTA WITH TOMATO SAUCE OR BUTTER

PIZZA POMODORO, TOMATO SAUCE & CHEESE

SCRAMBLED EGGS WITH CHEESE & BACON

FOR THE TABLE

FRITTO MISTO

Semolina Fried Calamari, Shrimp & Vegetables with Spicy Roasted Tomato Sauce..... 10.95

GAMBERI

Prosciutto Wrapped Gulf Shrimp, Ceci Beans Peperonata & Agrumato..... 10.95

STARTER SALADS

CAESAR

Romaine, Grana Padano, & Garlic Anchovy Dressing.... 6.50
(As entrée with buffet add 11.95)

MISTI

Garden Lettuces, Feta Cheese, Glazed Walnuts & Champagne Vinaigrette..... 6.50
(As entrée with buffet add 11.95)