



VETRO RESTAURANT & LOUNGE

Special Occasions Brunch

For The Table and French Served

HOMEMADE BAKERY BASKET

An ever-changing assortment of freshly baked breads

APPETIZERS

CHARCUTERIE & CHEESE TASTING

Assortment of meats & cheeses, with fire roasted peppers, heirloom tomatoes & olives

RISOTTO BITES

Three cheese blend, panko fried; served atop truffle aioli

CHICKEN MEATBALLS FRANCESE

Served in a lemon butter sauce with oven roasted tomatoes & fresh herbs

MAIN COURSES

(guests choose one from the seven selections below)

VEGETABLE FRITTATA

Red peppers, onions, zucchini & potatoes, with a sprinkling of parmesan cheese.
Accompaniment of apple smoked bacon

BLUEBERRY PANCAKES

Whipped butter & warm maple syrup

NUTELLA FRENCH TOAST

Berry compote & warm maple syrup

SEASONAL SALMON

Prepared with the season's freshest offerings

CHICKEN GRIGLIA

Boneless breast lightly breaded and grilled; baby mozzarella, heirloom tomato & arugula salad

EGGPLANT PARMIGIANA

Crisp-fried cutlets, filled with a blend of ricotta & Romano, topped with marinara & mozzarella

SUNDAY SAUCE

Homemade meatballs & sweet Italian sausage, with your choice of rigatoni or cavatelli

DESSERT

Special Occasion Cake

Freshly Brewed Coffee, Tea, Espresso and Cappuccino