

Savory Crepes

HAM & SWISS CREPES 14.⁰⁰

CHÈVRE PROSCIUTTO Organic Sunny Side Up Egg 17.⁰⁰
Mushrooms, Swiss, Goat Cheese, Arugula, Prosciutto

APPLE WOOD SMOKED BACON, Mushrooms, 17.⁰⁰
Sautéed Spinach, Mixed Greens, Swiss Cheese

TUSCAN Mozzarella, Tomato, Grilled Chicken, Pesto Sauce 18.⁰⁰

SMOKE SALMON Mesclum Salad, Avocado, Tomatoes, 19.⁰⁰
Home Made Cilantro Dressing

French Sandwiches \$17

SERVED WITH ARUGULA SALAD

(Grilled Cheese Sandwiches stuffed with Bechamel,
Swiss Cheese & Mozzarella)

CROQUE MONSIEUR Stuffed With Ham

CROQUE VEGETARIAN Stuffed W/Grilled Vegetables

ADD: Fried Egg On Top +\$3.00

Smoothie \$8

1. Strawberry, banana
2. Pineapple, apple, mango
3. Strawberry, blueberry, apple
4. Orange, strawberry, banana
5. Banana, mango
6. Ginger, orange, pineapple, kiwi
7. Pineapple, orange, strawberry
8. Orange, strawberry, blueberry, kiwi

BRUNCH

SATURDAY & SUNDAY BRUNCH

from 11:00am - 3:00pm

Capriccio

ITALIAN RESTAURANT

Sweet Crepes \$14

DULCE DE LECHE CREPE

NUTELLA CREPE

BANANA & NUTELLA

NUTELLA & STRAWBERRIES

ADD GELATO 4.⁰⁰

(choose one flavor)

French toast \$18

CARAMELIZED BANANAS

NUTELLA AND BERRIES

MASCARPONE AND BERRIES

ANY SPLIT CHARGE ITEM FOR 2.⁰⁰

PITCHER OF SANGRIA
White or Red

(only served at brunch)

40.00

Organic Eggs

AMERICAN BREAKFAST Two Eggs (Scrambled Or Sunny Side Up), Apple Wood Smoked Bacon, 16

Mixed Greens On Fettunta Bread

LA CHÈVRE OMELET Non Organic Egg Whites, Goat Cheese, Mushrooms, Spinach 16

SPANISH OMELET Potatoes, Roasted Onions, Prosciutto 16

BLACK FOREST OMELET Ham, Bacon, Swiss Cheese, Mix Greens 16

SALMON OMELET Brie Cheese, Avocado, And Tomatoes 19

EGGS BENEDICT On Toasted Brioche, Topped With Two Poached Eggs, Pesto And Hollandaise Sauce 18

CHOICE OF: Ham, Smoked Salmon, Bacon, Spinach

AVOCADO TOAST 7-Grain Toast, Poached Egg, Drizzled with Pepper Flakes, Mixed Greens 18

OPEN FACE STEAK SANDWICH Sunny Side Up Egg, Avocado, Tomato, Greens 20

POACHED LOBSTER Two Poached Eggs On Toasted Brioche, Lobster, Tomatoes, Arugula 20

Topped W/ Hollandaise Sauce

SIDES · Sausage 5.00 · Black Forest Ham 5.00 · Home Fries 5.00 · Bacon 5.00 · Smoked Salmon 9.00

*PLEASE NOTE THAT WE CAN ONLY BE RESPONSIBLE FOR ALLERGIES THAT WE ARE MADE AWARE OF AT THE TIME OF PREPARATION.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

*GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE

Brunch Cocktails

BACON, EGG & CHEESE 15

bacon fat washed prairie vodka, house bloody mary mix, bacon, boiled egg, parmesan, olive

WHEN IN ROME 15

leblon cachaça, créole shrubb rum, orange, cream, vanilla

SANGRIA RED (OR) WHITE 13

Sparkling Cocktails

NEGRONI SBAGLIATO 13

campari, prosecco, sweet vermouth

APEROL SPRITZ aperol, prosecco **13**

MIMOSA prosecco, orange juice **11**

BELLINI prosecco, peach **11**

Signature

THE GREETING 14

Bright ~ Juicy

prairie vodka, prosecco, lychee, apricot, lemon, yuzu

LEMONADE STAND 14

Crisp ~ Thirst Quenching

prairie vodka, cucumber, mint, lemon

GRANNY'S HOOK 14

Tropical ~ Velvety

greenhook dry gin, falernum, mango, lime, green apple

THORN IN MY SIDE 14

Subtle ~ Spicy

lunazul blanco tequila, ramazzotti, prickly pear, chiles, lime

FORT RUBY 14

Bold ~ Robust

fort hamilton 'double barrel' bourbon, pama, blueberry, lemon, grapefruit, psychauds

DRESSED IN BLACK 15

Complex ~ Thought Provoking

rittenhouse rye whiskey, bank note blended malt whisky,

ramazzotti, rhubarb, angostura

CAFFÈ CAPRICCIO 14

Uplifting ~ Elegant

vanilla vodka, kahlua, baileys, fresh espresso

Non-Alcoholic Drinks

MINT TO BE 8

Refreshing ~ Bubbly

blueberry, lemon, fresh mint, soda water

SUCCO 8

Rich ~ Herbal

mango, lime, lemon, lavender

