

SUNDAY MORNINGS IN ROYAL OAK JUST GOT BRIGHTER!

BRUNCH ANDIAMO STYLE

Sunday a la Carte Breakfast Menu

fresh & fruity

Fresh Squeezed Valencia Orange or Ruby Red Grapefruit Juice \$2.95

Seasonal Fruit Smoothie with Fresh Berries and Soy Milk \$3.95

Housemade Organic Muesli Parfait layered with Fresh Fruits, Sweetened Irish Oatmeal, Organic Vanilla Yogurt and Chantilly Crème \$5.95

Irish Steel Cut Oatmeal with Steeped Fruits, Milk and Dark Brown Sugar \$5.95

Fresh Seasonal Fruit Plate with Seasonal Bakery Selection and Mascarpone Cheese \$6.95

eggy delights

Served with Chef's breakfast potato, fresh fruits and gourmet selections from our Breakfast Grand Pastry Cart

Frittata Provençal with Fresh Sage Sausage Crumbles, Roasted Tri-Colored Peppers, Cipollini Onions and Fontina Cheese \$11.95

Frittata Verdure with Roasted Seasonal Vegetables and Ricotta Cheese \$9.95

Omelette Siracusa with Vine Ripened Tomatoes, Baby Spinach and Ricotta Salata \$9.95

Eggs Wellington, Soft Scrambled Eggs, Prosciutto and Imported Cheeses in Crisp Phyllo Pastry with Creamed Leeks \$10.95

Classic Eggs Benedict on Toasted English Muffins with Housemade Pancetta, Arugula and Hollandaise Sauce \$11.95

the sweeter side

Yeast Raised Belgian Waffles, Nutella Crème, Fresh Berries, Chantilly Crème \$9.95

Panettone Breakfast Strata with Brandied Fruits and Rich Vanilla Custard, Pomegranate Syrup \$10.95

Almond Crust Stuffed French Toast with Dried Cherries and Mascarpone Cheese, Drizzled with Grade A Vermont Maple Syrup \$10.95

Lemon Ricotta Pancakes with Fresh Blueberries and Grade A Vermont Maple Syrup \$9.95

brunch favorites

Served with Chef's breakfast potato, fresh fruits and gourmet selections from our Breakfast Grand Pastry Cart

House Baked Buttermilk Biscuits with Italian Sausage Gravy \$3.95

Ciabatta Breakfast Panini, Scrambled Eggs Layered with Peppered Bacon, Cheddar Cheese, Italian Sausage Gravy \$8.95

NY Strip or Petite Filet and Eggs, Char-grilled Steak, 2 Eggs Any Style, Chef's Potato, Sauce Béarnaise \$18.95

Poached Farm Fresh Eggs presented on Crisp Maryland Crab cakes with Braised Arugula and Sauce Béarnaise \$13.95

Marinated Portabella Mushroom Caps topped with Poached Eggs and Roasted San Marzano Tomato Hollandaise \$12.95

children's menu

Scrambled Eggs with Housemade Sausage Patty, Fruit and Toast \$5.95

Blueberry Buttermilk Pancakes with Fruit \$5.95

French Toast dusted with Powdered Sugar \$5.95

extras

Today's Breakfast Potato \$1.95

Crisp Applewood Bacon \$3.95

Homemade Sausage Patties \$3.95

Bakery Selections \$1.95

Toast with Housemade Jam \$1.95

Fresh Fruit & Yogurt Plate \$6.95

wet your whistle

BEVERAGE SERVICE

Premium Tea Box Service with Milk and Honey

BLOODY MARY BAR

with Zing-Zang, Clamato, Bleu Cheese Olives, Anchovy Olives, Barbecue Sauce, A1, Worc Sauce, Tabasco, Pickle Spears, Salami, Celery Hearts, Green Olives, Black Olives, Cocktail Shrimp, and Cucumbers

MIMOSA BAR

with Fresh Orange Juice, Grapefruit Juice, Peach Nectar, Raspberry Puree, Bitters, Sugar Cubes, St. Germaine and Chambord

Andiamo
Trattoria