

# Verde

## RESTAURANT WEEK SUNDAY BRUNCH MENU

2 course brunch ... \$25/person

### FIRST COURSE

#### CAMPAGNOLA OMELET

Two organic eggs, roasted red peppers, caramelized onions, tomatoes, served with roasted potatoes

#### SALSICCIA E SPINACI OMELET

Two organic eggs, sausage, spinach, fontina, served with roasted potatoes

#### FUNGI & POACHED EGGS

Two poached eggs, oven wild roasted mushrooms, parmegiano reggiano served on polenta

#### CARCIOFI & POACHED EGGS

Two poached eggs, artichokes, wilted spinach, hollandaise served on polenta

#### STUFFED FRENCH TOAST COMBO

French toast stuffed with nutella & banana, belgian chocolate & marscapone, topped with fresh berries

#### PANINO CON L'UOVO

Sausage, organic eggs, oven roasted red peppers Panini with tomato sauce or basil pesto, and served with roasted potatoes

#### PANINO CON PROSCIUTTO E ARUGULA

Prosciutto di parma, arugula, fontina Panini served with roasted potatoes

#### EGGS ANY STYLE

Two organic eggs prepared the way you like, with choice of fennel sausage or applewood smoked bacon, served with roasted potatoes

#### APPLE, PEAR AND ALMOND PIZZA

Marscapone cream, apple, pear, slivered almonds, local honey

#### NUTELLA PIZZA CON FRUTTA

Nutella pizza with strawberries and bananas

#### SICILIANA

Tomato sauce, homemade mozzarella, spicy salami, gaeta olives, organic eggs, evoo

#### UOVA BIANCA

Smoked buffalo mozzarella, prosciutto cotto, organic eggs, evoo

#### VEGETALE

Homemade mozzarella, roasted mushrooms, eggplant, zucchini, organic eggs, evoo

#### CRAB BENEDICT PIZZA + \$5

Fontina, spinach, pancetta, organic eggs, hollandaise

#### FLORENTINE PIZZA + \$5

Fontina, spinach, pancetta, organic eggs, hollandaise

#### MARGHERITA

Homemade mozzarella, tomato sauce, grana

#### ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

#### FUNGHETTO + \$5

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

#### PROSCIUTTO DI PARMA + \$5

Homemade mozzarella, tomato sauce, prosciutto di parma, parmigiano reggiano

#### TOSCANA

Spring mix, pear, walnuts, balsamic glaze, evoo

#### GORGONZOLA

Spinach, apples, pistachios, gorgonzola, evoo, balsamic glaze

#### RUGHETTA

Arugula, grape tomatoes, shaved parmegiano reggiano, citrus vinaigrette

#### ROASTED BEETS

Roasted Beets, arugula, orange, goat cheese, evoo

### SECONDCOURSE

#### TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

#### TORTA AL CIOCCOLATO

Flourless chocolate cake, fresh whipped cream (Gluten Free)

#### FRUIT BOWL

Seasonal fruit

#### YOGURT FRUIT BOWL

Organic yogurt, seasonal fruit, housemaid granola

**ASK FOR VEGAN OPTIONS**

### NEARLY GLUTEN FREE

Substitute Gluten Free Dough on any Pizza for \$6

