

DON CHEECH

BRUNCH

» BRUNCH ITEMS «

VEGAN SMASHED AVOCADO TOAST

- Smashed avocado, chopped tomatoes, red onion, capers, fresh basil, Served with mix greens & roasted potatoes \$16 –
+ Add poached egg \$2.50 Cheese or Vegan cheese \$2.50 +

CHOCOLATE FRENCH TOAST

- Pullman bread with chunks of bittersweet chocolate, seasonal fresh fruit & whipped cream –

FLUFFY PANCAKES

- Topped with maple syrup & blueberry compote –

EGGS BENEDICT

- Poached eggs, Hollandaise sauce, Italian ham over English muffin. Served with mix greens & roasted potatoes –

PEPPER, POTATOES & EGGS FRITTATA

- Red & yellow peppers, diced potatoes, eggs. Served with mix greens & roasted potatoes –

CHEF'S OMELETTE

- Ask your server about our market offering this week. Served with mix greens & roasted potatoes –

STEAK & EGGS

- Grass-fed 8oz center cut NY strip served sliced with 2 fried eggs, fries & mix greens –
+ surcharge \$12 per person +

OPTIONAL BRUNCH PRIX FIXE \$32

BOTTOMLESS BRUNCH + CHOOSE ANY DISH FROM OUR BRUNCH ITEMS

STARTERS

OYSTERS

- Beausoleil Oyster cocktail (6) Oysters –

TRUFFLED IN CARROZZA

- Pullman bread, fontina cheese, white truffle & porcini cream, Speck, battered & fried. Creamy tomato sauce \$15 –

OLD SCHOOL MEATBALLS

- Sicurelli's (3) meatball blend, pecorino Romano, provolone center, marinara sauce, topped with ricotta & basil \$16 –

CLASSIC CAESAR

- Classic Caesar dressing, garlic breadcrumbs, grated Parmigiano Reggiano anchovy butter crostini \$14 –

DON TRICOLORE

- Endive, radicchio, arugula, artichokes, shaved parmigiano, lemon & oil \$16 –

CAPRESE

- Fresh mozzarella, cherry tomatoes, basil –

FRIED CALAMARI & CHERRY PEPPERS

- Fried Calamari sautéed with cherry peppers, garlic & onions side of marinara sauce \$17 –

GARLIC FLATBREAD & PROSCIUTTO

- Prosciutto di Parma, crushed garlic, fresh rosemary, grated parmigiano \$18 –

BAKED CLAM DUO

- Clams Oreganata: Italian toasted breadcrumbs (5) Clams Casino: Pancetta, bell peppers & shallots (5) \$17 –

PEPPERS & ANCHOVIES

- Roasted red & yellow peppers, marinated Spanish white anchovies, capers, garlic, toasted breadcrumbs, EVO \$16 –

HEROS

THE CLASSIC

- Prosciutto di Parma, fresh mozzarella, roasted peppers, basil pesto, balsamic. \$19 –

EGGPLANT PARM

- Traditional layers of fried eggplant, fresh mozzarella, grated parmigiano cheese \$24 –

CHICKEN BROCCOLI RABE

- Grilled chicken & herbs, garlic broccoli rabe, sliced hot cherry peppers. \$19 –

PIZZA

PROSCIUTTO PIZZA

- Prosciutto, arugula, shaved Parmigiano, tomato Sauce, Mozzarella & Basil \$22 –

GLUTEN FREE MARGHERITA

- Tomato Sauce, Fresh Mozzarella, parmigiano & Basil \$22 –

SERVED WITH A SIDE OF MIXED GREENS OR POTATOES

PASTA

FIORETTI PASTA

– Fioretti pasta, served with mushrooms and truffle oil in a cream sauce. \$25 –

SPICY CAVATAPPI VODKA

– Spiral pasta, oven roasted tomato sauce, Vodka, red pepper flakes, cream, grated Parmigiano \$20 –

SMOKY PUTTANESCA

– Penne, plum tomato sauce, anchovy oil, castelvetrano green & gaeta black olives, capers, smoked mozzarella –

SHRIMP \$3 EACH - CHICKEN \$10

»» → MAINS ← ««

TOMAHAWK (FOR TWO)

– 52 oz Rib Eye Steak on the bone, 4 fried eggs, crispy bacon, potatoes & string beans \$110 –

THE WAGYU BURGER

– American Wagyu double 5 oz patties, brandy aioli, lettuce, tomato, brioche bun, house cut fries \$21 –
+ Add cheese \$2 +

VEGAN EGGPLANT PARMIGIANA

– Fried eggplant, plant-based mozzarella, Violife parmigiano, marinara sauce, oregano & fresh basil \$27 –

FILET SOLE PRIMAVERA

– Spring vegetables, rainbow carrots, turnips, snow peas, white wine butter & lemon sauce –

»» → KIDS MENU ← ««

SCRAMBLE OR FRIED EGGS

– Served with fries \$10 –

SPAGHETTI & MEATBALL

– Light marinara sauce and meatball \$12

HAMBURGER

– Single pattie 5 oz burger, fries \$12 –

SIDES \$9

Escarole & Beans

Broccoli Rabe MP

Hot Cherry Peppers & Onions

3 Potato Croquette

Hand Cut Fries

Spinach

BRUNCH DRINKS \$10

BLOODY MARY

PROSECCO

MIMOSA

BELLINI

BOTTOMLESS BRUNCH DRINKS \$20 PP 1 ½ HOUR

COCKTAILS

\$16

OLD FASHIONED – Bourbon, simple syrup, orange & Angostura bitters, orange peel & Amarena cherry \$17

ROSE WINE PUNCH – Fleurs de Prairie Rose, Strawberry- Hibiscus Sweet Infusion, Top with Prosecco \$16

MASSIMO'S NEGRONI – Hendricks Gin, Campari, Carpano Antica Sweet Vermouth, Orange Peel \$19

ITALIAN MARGARITA – Patron Silver Tequila, Campari, Fresh Squeezed Lime Juice, Muddled Orange Wedge, Orange Syrup, Pink Peppercorns

BEE'S KNEES – Roku Gin, Lime Juice, Honey, Peach Giffard \$16

MARGARITA – 1800 Tequila, Fresh Squeezed Lime Juice, Slow Cooked Orange Syrup

All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment