

BRUNCH

*all egg dishes are served with country potatoes and fresh fruits
upon request, we are happy to serve eggs any style*

TORTINO DI ASPARAGI CON FONDUTA DI PARMIGIANO

asparagus flan, parmesan cheese fondue, poached egg 15.25

POACHED EGGS (two organic eggs on an english muffin)*

with braised short ribs, creamy hollandaise sauce 16.25

with crab cakes and béarnaise sauce 17.75

with san daniele prosciutto and creamy hollandaise sauce 16.50

OMELETS (three organic eggs)*

funghi: sautéed mushrooms & asiago cheese 15.50

ortolana: seasonal garden vegetables 14.95

aragosta: chopped lobster tail and brie 18.50

FRIED OR SCRAMBLED EGGS (three organic eggs)*

with fresh grilled asparagus and parmesan cheese 13.50

with spicy pork sausages roasted bell peppers, braised onions 15.25

with grilled boneless beef ribs 18.25

with smoked salmon, chives 15.50

FRENCH TOAST

with maple syrup and whipped cream 12.50

with mixed berries sauce and whipped cream 14.50

french toast with caramelize bananas and pecans 14.50

SIDE ORDERS

grilled ham, roasted pork sausage, crispy bacon 7.25

CA' DEL SOLE SPECIAL DRINKS (includes two complimentary refills)

bellini, mimosa, prosecco 13.75

brunch served sundays only from 11a.m. to 3p.m.

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.