

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	15.75
asparagus flan, parmesan cheese fondue, poached egg	
POACHED EGGS (two organic eggs on an english muffin)	
with braised short ribs, creamy hollandaise* sauce	16.75
with crab cakes and béarnaise* sauce	18.25
with san daniele prosciutto and creamy hollandaise sauce	17.00
OMELETS (three organic eggs)	
funghi: sautéed mushrooms & asiago cheese	16.50
ortolana: seasonal garden vegetables	15.95
aragosta: chopped lobster tail and brie	19.50
FRIED OR SCRAMBLED EGGS (three organic eggs)	
with fresh grilled asparagus and parmesan cheese	14.50
with spicy pork sausages roasted bell peppers, braised onions	16.25
with grilled boneless beef ribs	19.25
with smoked salmon, chives	16.50
FRENCH TOAST	
with maple syrup and whipped cream	13.50
with mixed berries sauce and whipped cream	15.50
french toast with caramelize bananas and pecans	15.50
SIDE ORDERS	
grilled ham, roasted pork sausage, crispy bacon	8.25
CA' DEL SOLE SPECIAL DRINKS (includes two complimentary refills)	
bellini, mimosa, prosecco	14.75

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.