



Under the Tuscan Brunch

MENU

Chicken Caprese 20

Arugula, burrata, roasted tomatoes, onion, fresh basil, and balsamic glaze.

Egg & Cheese Croissant 16

House Salad, Provolone Cheese and Egg
Add Proteins: Bacon, Ham, Smoked Salmon And Chicken \$6

Meatball Toscana 22

House marinara, mozzarella, pecorino, and basil.

SPOOKY AVOCADO FOCACCIA 16

Feta cheese, fresh cherry tomatoes, pickled onions, eggs your way. \$6 Add: Smoked salmon or Bacon.

Hummus Platter 18

Grilled chicken, spring mix, pita bread.

Eggs Benedict 22

Choice of smoked salmon, ham, or Canadian bacon. Poached eggs topped with hollandaise sauce. Served with house salad.

PUMPKIN SPIDER PANCAKES 14

Pumpkin pancakes with spider web icing & nuts.

Purgatory Eggs 22

Poached in a rich, marinara with bacon & fresh basil and herbs. Served with crusty bread for dipping

EV Elite Breakfast 28

Three Fried eggs, 2 Pancakes, Applewood smoked bacon, Ham, Spiced Herb Potatoes & Fresh Fruits

Grilled Shrimp Salad 26

Cucumber, avocado, pickled onions, and tomatoes with lemon basil vinaigrette.

IL CAPO Burger 32

8oz Premium Housemade Mignon patty, sundried tomato pesto, bacon caramelized onion jam, and Gouda cheese & Fried egg. Served by herbs potatoes.

Steak & Eggs 42

6oz of NY Steak, 2 Fried Eggs with Smoked truffle herbs potatoes, and vinaigrette house salad

Quiche of the day 16

Made from scratch every day.

ZOMBIE CROISSANT 9

Almond Creme croissant with Matcha Icing & pistachios.

DRINKS

ZOMBIE MATCHATINI 14

earthy matcha blended with vodka, vanilla syrup, and a touch of cream. Smooth & energizing

Bubbly Special 49

Bottle of House Prosecco and your choice of Juice Carafe; Orange, Passion Fruit, Grapefruit.

Espresso Martini 14

Bold espresso shaken with vodka and coffee liqueur, finished with a velvety foam.

Under the Tuscan Sun 16

Fresh cucumber, vodka, lime, and fragrant elderflower topped with bubbly prosecco.

Aperol Spritz 14

Aperol, sparkling prosecco, and a splash of soda.

Maple Spice Latte 7

espresso and steamed milk infused with maple syrup and warm seasonal spices. Comfort in a cup.