

PALAZZO 1837 RISTORANTE

SUNDAY BRUNCH

SHARES AND SIDES

**GF 2 FARM FRESH EGGS ANY
STYLE 4.50**

**GF HOUSE SAGE
BREAKFAST SAUSAGE 4.95**

GF THICK-CUT AMISH BACON 4.95
**SCRATCH BISCUITS AND
SAW MILL GRAVY**
*2 Buttermilk Biscuits/Sausage Saw Mill
Gravy/Scallions 11.95*

**HEARTH BAKED WHITE OR
SPROUTED MULTI-GRAIN TOAST**
buttered 2.95

BIANCA FLATBREAD
*Oil and Garlic/ Red Pepper Flakes/ Parmesan/
Romano/ Arugula/ Lemon Vinaigrette/ Shaved
Asiago*
Vegan Option: No Cheese 13.95

RUSTIC RED FLATBREAD
Marinara/ Mozzarella/ Parmesan/ Basil 13.95

GF CHILLED CRAB HOELZEL
*Jumbo Lump Crab/ Field Greens/ Pistachio-Tarragon
Vinaigrette 21.95*

**VINE RIPENED
TOMATO BRUSCHETTA**
Crostini/ Balsamic Glaze/ Asiago 8.95

GF MOZZARELLA CAPRESE
*Beefsteak Tomato, Fresh Mozzarella, Balsamic
Pearls, Arugula, Basil-Infused Oil*
Vegan Option: No Cheese 10.95

ANTIPASTO PALAZZO
*3 chef-selected cured meats and cheeses/ Artichokes/
Olives/ Roasted Red Peppers/ Italian Hummus/
Crostini 19.95*

BAMBINI
For Children under 12

CHICKEN FINGERS AND FRIES
*amish gerber chicken breaded and fresh
cut fries 11.95*

BRUNCH

BRUSSELS WAFFLES
Local Maple Syrup/ Whipped Butter 8.95
Add Whipped Cream 1.00 Add Belgian Chocolate 1.00
Add Fresh Berries 1.50

LOBSTER & WAFFLES
Nantais Lobster Cream Sauce 21.95
FRIED CHICKEN & WAFFLES
*Spicy White Bechamel Sauce or Spicy Maple Bourbon
Sauce 14.95*

**GRAND MARNIER
FRENCH TOAST**
*Rustic Paesano Bread/ Whipped Butter/ Whipped
Cream 9.95*

JOHNNY CAKES
*Stack of 3 Corn Meal Cakes/ Local Maple Syrup/
Whipped Butter/Crispy Pork Belly Cracklins' 8.95*
*Add In: Amish Bacon Crumbles/ Chocolate Chips/
Blueberries/ Raspberries 1.50 each*

CREPES PARISIENNE
Fresh Lemon/ Castor Sugar/Whipped Cream 7.95

CREPES DIJON
*Country Ham, Swiss/ Tomato/ Spicy White
Bechamel Sauce 12.95*

NUTELLA GRESPELLE
*Nutella Mousse Crepes/ Fresh Bananas/ Whipped
Cream 9.95*

GF OMELETTE OF THE DAY
*With Salerno Potato Misto or Hearth Baked Toast
12.95*

PALAZZO EGGS BENEDICT
*Buttermilk Biscuits/ Hollandaise/ 2 Poached
Eggs/Crispy Braised Pork Belly Cracklins 14.95*
GF DELMONICO STEAK AND EGGS
*6 oz. Black Angus Steak/ 2 Eggs any Style/ Salerno
Potato Misto/ Hollandaise 22.95*

GF FARMER'S BREAKFAST
*2 Eggs any Style/ Sage Sausage/ Amish Bacon/
Salerno Potato Misto/ Hearth Baked Toast or
Organic Sprouted Multi Grain Toast 16.95*

PALAZZO 1837 RISTORANTE

SUNDAY BRUNCH

SANDWICH BOARD

Served with House Cut Russet Chips

Sub Fresh-Cut Fries 1.50

BLACK ANGUS BRUNCH BURGER

*house blend of ribeye and filet, truffle-tossed arugula,
fried egg, and bacon on a classic bun 14.95*

Additional Toppings 1.50 each

ITALIAN DIP

*shaved prime rib on a grinder bun, provolone cheese,
horseradish, au jus 14.95*

BOTTOMLESS MIMOSAS

**INCLUDES ONE BOTTLE OF
KENWOOD YULUPA BRUT,
ORGANIC OJ, BERRIES 45.00**



HEIRLOOM TOMATO BLOODY MARY BAR

*Order your Vodka Selection, then visit our Bloody
Mary Bar to design your own !*

HOUSE VODKA 9.00

ABSOLUT/ TITO'S 11.00

**GREY GOOSE/ KETEL ONE/
STATESIDE (GF) 12.00**

Add 1 Grilled Jumbo Shrimp 3.95

Add 1 Grilled Lamb Lollichop 5.95

SHAKERATOS

WALNUT SHAKERATO

*Chilled Espresso and Nocello Walnut Liqueur served
up 9.95*

AMARETTO SHAKERATO

Chilled Espresso and Amaretto served up 9.95

SAMBUCA SHAKERATO

Chilled Espresso and Sambuca served up 9.95

BRUNCH COCKTAILS

SUNNY WEISSE

*1/2 L Weihenstephan Hefe-Weisse/Cointreau/
Organic OJ/Orange Slice 9.95*

BLACKBERRY CHAMPAGNE

Bradford's Blackberry Liqueur/ Kenwood Brut 9.95

MIMOSA

Organic OJ/Kenwood Brut Champagne 7.95

MOSCOW MULE

Fever Tree Ginger Beer/ Tito's Vodka/ Lime 10.95

APEROL SPRITZER

Aperol/ Kenwood Brut/ Seltzer/ on the rocks 9.95

SICILIAN ROSEMARY

*Hendrik's Gin/ Sicilian Lemon Marmalade/
Rosemary/ served up 11.95*