



Domani Star Brunch

SIMPLE

2 eggs cooked any style \$8 - Served with yukon gold potatoes and toast.

Egg’s Benedict \$12 – Two poached eggs served over ham on an English muffin and topped with our homemade hollandaise sauce. Served with a side of yukon gold potatoes.

SCRAMBLES - 14

Served with roasted yukon gold potatoes and toast

Italian Country– Crispy polenta, fontina cheese, and baby arugula (helen says, “make it spicy!”)

Carbonara – Fruitwood smoked bacon, sautéed onions, and parmesan cheese

Bittersweet – Sweet sausage, sautéed broccoli rabe, and provolone (psst... make it spicy)

OMELETTES - 14

Served with roasted yukon gold potatoes and toast

Jessica – Goat cheese, grape tomatoes, sliced avocado, and baby arugula

Domani – Parmesan cheese omelet topped with our homemade Bolognese sauce

Ham and Cheese – Chopped ham, sautéed baby spinach, and aged Vermont cheddar cheese

SPECIAL - 14

Bird’s Nest – Two poached eggs served over baby arugula with sliced avocado and tomato. Topped with parmesan and balsamic reduction. Served with your choice of toast and potatoes.

Purgatory – Two poached eggs served over slow cooked sweet onions and our plum tomato sauce. Topped with parmesan cheese. Served with potatoes and your choice of toast.

Open Face – Over easy eggs served on griddled country wheat toast with avocado, tomatoes, bacon, Vermont cheddar cheese, and shaved romaine hearts. Served with potatoes.

Homemade Pancakes

Made in-house, from scratch!

Carol (Short Stack) - 8

Phil (Full Stack) - 10

Kiddy Cakes (2) - 6

Add fruit on top or inside - 3

Add chocolate chips - 2

Griddled French Toast

Thick-cut Crossroad’s Challah, dipped in homemade batter with nutmeg, cinnamon, and vanilla.

(2) Short Stack - 8

(3) Full Stack – 10

LIGHT LUNCH

Calamari 16 - Lightly dusted, crispy fried fresh calamari served with our plum tomato sauce.

Lasagna della Casa 15 - Handmade 3 cheese lasagna (mozzarella, parmesan, and ricotta) layered with our plum tomato sauce. Served with a side salad of mixed greens with tomatoes and parmesan. Dressed in our citrus vinaigrette. Add Bolognese sauce \$5

Polpettine dei Bacaro di Venezia 11 Three of our crispy beef and veal meatballs. Topped with basil and parmesan. Served with lemon wedges.

Caesar 12 - Chopped romaine hearts dressed in our classic homemade dressing and tossed with homemade croutons and parmesan cheese. (add chicken 6 or salmon 9)

Insalata Mattutina 12 - Mixed greens dressed in our citrus vinaigrette. Topped with grape tomatoes and parmesan. (add chicken 6 or salmon 9)

LUNCH

Panini alla “Sud Philly” 15 - Crispy breaded chicken breast with sautéed broccoli rabe, provolone cheese, and roasted garlic aioli. Served with french fries.

Pollo alla Parmesan “Chicken Parm” 18 - Crispy chicken breast layered with fresh mozzarella. Served over spaghetti with our house plum tomato sauce. Topped with parmesan.

BLT 14 Applewood smoked bacon, sliced tomatoes, baby arugula, siracha aioli and homemade avocado spread, Served with French fries. Add a fried egg - \$2

Penne alla Bolognese 18 - Our homemade Bolognese sauce. Maybe not as “red” as you are used to, but this recipe has survived for over 20 years – trust us.

SIDES - 3

Fresh fruit

Manns’ local recipe sausage link

Fruitwood smoked bacon

Tavern smoked ham

Roasted Yukon gold potatoes

SUBS AND ADDS

Substitute fresh fruit for potatoes - 3

Substitute egg whites - 2

Add cheese - 2

BEVERAGES - 2

Coffee (regular or decaf)

Cappuccino (regular or decaf) - 8

Espresso (regular or decaf) - 6

Orange juice

Grapefruit juice

Chocolate milk

Cranberry juice

Apple juice

Homebrewed Iced Tea

For your safety, please alert your server of any food allergies

Please beware that consuming raw or undercooked foods may increase your risk of food borne illness