



Mother's Day Brunch Dine-in Menu

Appetizers

Prosciutto & Melon topped with Fresh Mint & Aged Balsamic **\$13**

Almafi **\$19**

DiFabio's Signature Mozzarella **\$13**

Calamari **\$15**

Shrimp Lejon (3) **\$19**

Mussels Red or White **\$15**

Salads

House **\$10**

Caesar **\$12**

Tuscany **\$14**

Brisket Wedge **\$16**

Caprese Heirloom **\$15**

Fresh Fruit Salad topped with Mint Simple Syrup **\$12**

Soup

Lobster Bisque **\$12**

Pizza 12"

Italian Breakfast Pizza ~ Sweet Sausage, Spinach & Roasted Red Peppers topped with a Balsamic Ketchup Drizzle **\$15**

The Bunny Sprout ~ A White Pie with Crispy Brussel Sprouts, Mozzarella & Fried Eggs topped with Aged Balsamic **\$16**

Capra ~ Asparagus, Sundried Tomatoes, Goat Cheese & Fried Egg **\$16**

Mission Fig ~ A White Pie with Fresh Mission Figs, Gorgonzola & Warm Bacon Jam **\$17**

Sides \$9

Bacon

Pork Roll

Sausage

Turkey Bacon

Fresh Fruit

Potatoes

Side Salad

Brown Sugar Brisket
Bites

Spinach

Pasta

- Fra Diavolo **\$30**
Leonardo ~ Little Neck Clams, House Sausage, Lemon White Wine Sauce **\$26**
Lasagna **\$25**
Lobster Ravioli ~ Fresh Basil, Tomato Cream Sauce **\$31**
Mama Rosa **\$26**
Gnocchi Alexa **\$27**
Penne Vodka **\$24**
Spaghetti Carbonaro **\$25**
Amatriciana **\$24**

Breakfast Entrees

(served with side of potato hash, side salad, or fresh fruit)

- Sour Dough Pancakes with Fresh Berries, Whipped Cream & Maple Syrup **\$17**
Holla French Toast ~ Egg Battered Pan Fried French toast, Whipped Mascarpone,
Candied Almond with Banana Rum Syrup **\$18**
Double Stack Quiche ~ Served with a Side Salad & Fresh Fruit **\$16**
Poached Eggs Italiano ~ 2 Poached Eggs, Crusty Italian Bread, Sweet Sausage, Lemon
Basil Cream **\$17**
2 Eggs Any Style ~ Choice of Breakfast Meat, served with Toast **\$16**

Omelets

- Crab ~ Lump Crab, Asparagus, Slow Roasted Tomatoes, Goat Cheese **\$19.95**
Mediterranean ~ Slow Roasted Vegetables, Mild Provolone, Balsamic Glaze **\$17**
Butcher- Bacon, Sausage, & Ham with Cooper American **\$18**

Entrees

- Citrus Salmon **\$28**
9th Street Chicken Dinner **\$25**
Eggplant Rollatini **\$24**
Veal Chop Cirineo **\$30**
Ribeye, Lightly Breaded and Grilled **\$31**
Chilean Seabass ~ Lump Crab, Crispy Potatoes & Asparagus
with Lemon Thyme Cream **\$35**

