



RISTORANTE DEL LAGO

PRIMA COLAZIONE

THE PIEDMONT BREAKFAST 18

A Selection of Salumi, Cured Meats, Aged Cheeses
Cranberry Walnut Bread with Fresh Fruit
Greek Yogurt and House Made Preserves

AVACADO TOAST 12

Sliced Avocado on Olive Oil Grilled Hearth Baked Country
French Bread, topped with Toasted Sesame Seeds

Add Two Farm Fresh Eggs and Breakfast Potatoes 6.00

HOUSE MADE GRANOLA 13

Toasted Nuts, Whole Grains, Dried Fruits
Served with Fresh Fruit Salad & Greek Yogurt

VENETIAN POACHED EGGS 19

Farm Eggs, Asparagus, Parmesan Hollandaise
Crispy Polenta Cakes

EGG WHITE FRITTATA 17

Roman Style with Fresh Mozzarella, Baby Spinach
Mushrooms & Tomato Sauce
Served With Breakfast Potatoes and Toast

THE AMERICANO 16

Two Farm Fresh Eggs, Breakfast Potatoes
Applewood Smoked Bacon or Sausage and Toast

BRIOCHE FRENCH TOAST 15

Apricot/Hazelnut Marmalade & Vanilla Sauce

BUTTERMILK PANCAKES 14

Traditional, Fresh Blueberries, Bananas or Chocolate Chips

FARM FRESH EGG OMELET 17

Choice of Prosciutto di Parma, Ham, Smoked Bacon
Choice of Mozzarella, Fontina, Cheddar
Choice of Tomato, Onion, Bell Pepper
Mushrooms or Spinach

Served With Fire Roasted Potatoes and Toast

SIDE PLATES & TOAST

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|---|------|
| Applewood Smoked Bacon | 7 |
| House Italian Sausage | 8 |
| Pan Roasted Mortadella con Pistacchi | 7 |
| Eggs Any Style Single 3 Double 6 | |
| Toast: Sourdough, White, Rye, Wheat, Cranberry Walnut | |
| Cinnamon Raisin Bagel & Plain Bagel | 3.50 |
| Add Cream Cheese | 1.25 |
| Add Peanut Butter | 1.25 |

PASTICCERIA

CHOOSE 3 FOR 8.50

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|--------------------------------------|------|
| Cornettis-Italian Brioche | 3.25 |
| Pane con Arrance-Sweet Italian Bread | 3.25 |
| Spice Plum Cake | 3.25 |
| Blueberry Muffin | 3.25 |
| Bran Muffin | 3.25 |

CEREAL & YOGURT SELECTIONS

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| Cream of Wheat or Organic Steel cut Oatmeal with Milk and Brown Sugar | 6.50 |
| Selection of Cold Cereals With Whole, 2%, Skim or Soy Milk | 4.75 |
| Add Blueberries, Raspberries, Strawberries or Mixed Berries | 4.00 |
| Fruit Plate | 5.50 |
| Assorted Greek Yogurt | 4.95 |

HOT & COLD BEVERAGES

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| Fresh Organic Carrot & Apple Juice Blend | 7.50 |
| Fresh Organic Carrot | 7.50 |
| Freshly Squeezed Orange or Grapefruit Juice | 6.00 |
| Fresh Colorado Apple Cider | 6.00 |
| Tomato Juice, Cranberry Juice or V-8 | 5.00 |
| Milk / Soy Milk | 4.00 |
| Soda | 4.00 |

LAVAZZA COFFEE ESPRESSO DRINKS

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|--------------------------------------|-------------|
| Freshly Brewed Coffee / Decaf Coffee | 4.50 |
| Espresso / Double Espresso | 4.75 / 5.50 |
| Cappuccino / Café Latte | 5.50 |
| Add Flavored Syrup | .50 |
| Selection of Hot Tea | 4.50 |
| Hot Chocolate | 4.50 |

APERITIVI ~ COCKTAILS 14.00

BLOODY MARY

Prosciutto infused Vodka, House Made Spicy Tomato Juice

SPARKLING COCKTAILS

MIMOSA

Fresh Orange Juice, Grand Marnier, Prosecco

SPARKLING CELLO

House made Seasonal Cello, Prosecco

A 20% service charge will
be added to your total check