



*Anthony Pitillo, Executive Chef  
Angelo Pitillo, Co-Founder  
Allen Sanders, Manager*

### **Choice of Entrée**

**Frittata Rustica** – fresh eggs, all-natural pancetta, potatoes, and sweet onions, baked together in an individual casserole, topped with Grana Padano cheese

**Beignet de Crabe** – Chef Anthony's signature, six-ounce lump crabcake served with an insalata mista and Lily's aioli

**French-French Toast** – Nana's recipe – made with thick-cut Tuscan bread, dusted with powdered sugar and cinnamon, served with fresh fruit and pure maple syrup

**Salmon Cæsar Salad** – fresh grilled salmon fillet, served atop fresh romaine hearts tossed in Cæsar dressing, garnished with puff-pastry croutons and shredded Grana Padano cheese

*(No Substitutions, Please)*

### **Choice of Dessert**

**Lemon-Sponge Custard** – fresh lemon custard and light lemon-sponge cake served warm and topped with fresh Chantilly creme and raspberry sauce

**Dark Chocolate Fudge Cake** - dense and intense, served warm and garnished with Chantilly crème

### **Choice of Beverage**

*Coffee, Iced Tea, or Soda*

***\$18.95 Per Person Including Tax and Gratuity  
(\$29.95 Per Person Who Orders the Beignet de Crabe)***