



portico  
BY FABIO VIVIANI

## BRUNCH BUFFET | \$35

### CARVING STATION

Accompanied by horseradish cream, au jus and freshly baked rolls.

Hardwood Smoked Pit Ham

Slow Cooked Prime Rib

### BELGIAN WAFFLE BAR

Build your own waffle bar. Choice of toppings include fresh berries, whipped cream, NYS maple syrup, assorted candy bar toppings, nuts, chocolate sauce, whipped butter etc.

### CHILLED SEAFOOD DISPLAY

The freshest oysters on the half shell, littleneck clams, jumbo shrimp and cold water lobster tails.

### ANTIPASTA DISPLAY

Consisting of a selection of salami and cheeses accompanied by giardiniera, caponata and cured olives.

### SPECIALTIES

'Nduja Mac And Cheese

Spicy sausage mac and cheese.

Rigatoni Bolognese

Sliced Fruit with Yogurt and Granola

Limoncello Cured Salmon

Traditional Eggs Benedict

Scrambled Eggs

Omelets and Eggs made-to-order

Griddled Sausage Links

### DESSERT

Freshly Baked Croissants

Chocolate, almond or plain.

Dessert Display

An assortment of pastries prepared by our pastry team.

BOTTOMLESS MIMOSAS &  
BLOODY MARYS FOR \$15