

“As a teenager, Dad taught me an important lesson. ‘Some people, rich or poor, are willing to pay a little extra for quality. It is human nature to want ‘the best.’ These are the people we seek as our patrons. There is a wide range of quality and price on almost every food item... from the steaks we serve to the salt we use for seasoning. We use only ‘the best’ -**Homemade Breads, Farm Fresh Extra Large eggs, Philadelphia Scrapple, House-Made Hollandaise sauce, Freshly Squeezed juices, Pontano Farms Arugula, Phillips Lump Crabmeat, Black Angus Ground Beef, San Marzano Tomatoes and Imported Prosciutto & Cheeses.**”

*P.S. A Pleasant Demanding Customer Makes Us Better*

## BRUNCH

F.M.

### WE PROUDLY SERVE CAFFÉ LUNA ROSA COFFEE ROASTED AND GROUND DAILY!

CAPPUCCINO / CAFFÉ LATTE \$3¾ ESPRESSO \$2¼ TEA \$2 ¼ HERBAL TEA \$2½  
 BOTTOMLESS CUP OF HOUSE BLEND COFFEE OR DECAF \$2½ ROBUST ICE COFFEE \$ 2½  
 FRESH SQUEEZED ORANGE JUICE, GRAPEFRUIT JUICE, LEMONADE \$3¼  
 MIMOSA ALLA LUNA ROSA \$5½ SIGNATURE - ANTIPASTO ABSOLUT PEPPAR BLOODY MARY \$8

## BREAKFAST ITEMS

ADD (\$1 ¾) for below serves with APPLE SMOKED BACON, SAUSAGE, HAM, PHILADELPHIA SCRAPPLE or PORKROLL

ADD CANADIAN BACON \$3¼

ADD CORNED BEEF HASH \$3¼

**HOMINY GRITS OR OATMEAL CAN BE SUBSTITUTED FOR SKILLET POTATOES**

**BUTTERMILK PANCAKES \$ 5**

ALL OUR PANCAKES ARE SERVED W/WARM 100% MAPLE SYRUP

**SHORT STACK BUTTERMILK PANCAKES \$ 3 ¾**

3 BUTTERMILK PANCAKES SERVED  
W/ WARM 100%MAPLE SYRUP

**HOMEMADE WAFFLE \$ 5 ½**

DUSTED WITH POWDERED SUGAR AND TOPPED  
WITH FRESHLY WHIPPED CREAM WARM 100% MAPLE SYRUP

**CHOICE OF BANANA, BLUEBERRY OR STRAWBERRY  
ADD \$1 FOR EACH**

**PACIFIC ISLANDS PANCAKES \$ 6 ½**

FLUFFY BUTTERMILK PANCAKES WITH TOASTED  
MACADAMIA NUTS AND SHREDDED COCONUT  
- SERVED WITH HOUSE-MADE PINEAPPLE SYRUP

**SWEET STICKY BUN FRENCH TOAST \$ 7**

CINNAMON RAISIN SWIRL FRENCH TOAST WITH  
RAISINS,ROASTED PECANS, BROWN SUGAR & HONEY TOPPING

**LUNA ROSA FRENCH TOAST \$ 5 ¼**

DUSTED WITH POWDERED SUGAR AND  
SERVED WITH WARM MAPLE SYRUP

**CINNAMON RAISIN SWIRL**

**FRENCH TOAST \$ 6 ¼**

DUSTED WITH POWDERED SUGAR & SERVED  
WITH WARM MAPLE SYRUP

**SCOTTISH SMOKED SALMON \$ 12**

HIGHEST QUALITY SMOKED SALMON SERVED  
WITH MEDITERRANEAN CAPERS, SLICED RED ONION,  
TOMATOES, FENNEL, CREAM CHEESE  
AND YOUR CHOICE OF BAGEL

**LARGE FRESH FRUIT CUP \$ 5**

FRESHLY CUT SEASONAL FRUITS  
WITH FRESH VANILLA YOGURT ADD \$ 2 ½

**CONTINENTAL BREAKFAST \$ 9**

FRESHLY BAKED MUFFIN OF THE DAY, MIXED FRESH  
FRUIT CUP WITH VANILLA YOGURT AND  
HOUSE BLEND COFFEE OR TEA

**CREAMED CHIPPED BEEF \$ 7 ½**

THINLY SLICED BEEF IN OUR HOUSE MADE BECHAMEL SAUCE  
OVER TOASTED WHITE BREAD - W/A SIDE OF SKILLET POTATOES

**PINK MOON OMELETTE \$ 8 ¼**

(3) XL EGG OMELETTE WITH FRESH SPINACH, ONIONS AND RICOTTA  
SALATA CHEESE -WITH SKILLET POTATOES & BUTTERED TOAST

**ITALIAN OMELETTE \$ 9**

(3)XL EGG OMELETTE WITH SUN-DRIED TOMATOES, ARTICHOKE,  
GORGONZOLA CHEESE-W/SKILLET POTATOES & BUTTERED TOAST

**FRENCH OMELETTE \$ 8**

(3) XL EGG OMELETTE WITH HAM AND CHEESE  
- WITH SKILLET POTATOES & BUTTERED TOAST

**WESTERN OMELETTE \$ 8 ½**

(3) XL EGG OMELETTE WITH HAM, ONIONS, GREEN PEPPERS  
- WITH SKILLET POTATOES & BUTTERED TOAST

**(3) XL EGG OMELETTE \$ 5 ¼**

- WITH SKILLET POTATOES & BUTTERED TOAST

**BREAKFAST WRAP \$ 6 ¾**

(3) SCRAMBLED XL EGGS, WHITE AMERICAN CHEESE & SALSA  
WRAPPED IN A FLOUR TORTILLA  
- **ADDITIONAL ITEMS AVAILABLE BELOW ↓**

### EXTRAS

-GREEN PEPPERS, MUSHROOMS, SPINACH,  
ONIONS, SALSA, EGG WHITES (¾)  
-AMERICAN CHEESE, MOZZARELLA CHEESE,  
CHEDDAR CHEESE AND SWISS CHEESE (1½)  
-GORGONZOLA CHEESE, RICOTTA SALATA CHEESE, ARTICHOKE,  
ROASTED PEPPERS, SUNDRIED TOMATOES, PROVOLONE CHEESE (2)

**(2) XL EGGS, SERVED ANY STYLE \$ 4 ½**  
WITH SKILLET POTATOES & BUTTERED TOAST

**(2) XL EGGS, CANADIAN BACON \$ 7 ¾**  
WITH SKILLET POTATOES & BUTTERED TOAST

**(2) XL EGGS, CORNED BEEF HASH \$ 7 ¾**  
WITH SKILLET POTATOES & BUTTERED TOAST

**(2) XL EGG WHITES & BUTTERED TOAST \$ 5 ¼**  
AND SLICED TOMATO

### EGGS BENEDICT

POACHED XL EGGS & YOUR CHOICE OF ITEMS BELOW  
ON TOASTED ENGLISH MUFFINS  
W/ FRESH HOUSE-MADE HOLLANDAISE  
& SKILLET POTATOES

**CANADIAN BACON \$ 8 ½ SPINACH \$ 8**  
**SCOTTISH SMOKED SALMON \$ 9 ½**

### CEREALS & BREADS

**TOAST or ENGLISH MUFFIN \$ 1 ½**  
(Buttered Bread, white, wheat, rye)  
**HOUSEMADE MUFFIN OF THE DAY \$ 2**  
**BOWL of HONEY NUT CHEERIOS \$ 2**  
**BAGEL w/ cream cheese & butter \$ 2**  
**QUAKER OLD FASHIONED OATMEAL \$ 2 ½**  
w/ brown sugar  
w/ brown sugar & raisins  
**GRANOLA & YOGURT \$ 5**

### SIDES

**SKILLET POTATOES \$ 1 ¼**  
**HOMEMADE BUTTERED HOMINY GRITS \$ 1 ½**  
**ONE XL EGG \$ 1 ¼**  
**PORK ROLL \$ 2**  
**PHILADELPHIA SCRAPPLE \$ 2**  
**APPLE SMOKED BACON, HAM or SAUSAGE \$ 2 ¼**  
**VANILLA YOGURT \$ 2 ½**  
**CANADIAN BACON \$ 3 ¼**  
**CORNED BEEF HASH \$ 3 ¼**

## **BRUNCH MAINPLATES & SALADS**

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### **PIZZA MARGHERITA \$ 9 ½**

100% SAN MARZANO PLUM TOMATO SAUCE, SHREDDED ITALIAN MOZZARELLA & FRESH BASIL

**ADDITIONAL TOPPINGS \$ 1.75 each**

Italian Sausage  
Spinach  
Bacon  
Sopressata (Spicy Pepperoni)  
Roasted Garlic

Roasted Red Peppers  
Mushrooms-Button or Mixed  
Black Olives  
Meatballs  
Onions

Pepperoncini  
Ricotta Cheese  
Anchovies  
Prosciutto

### **CALAMARI FRITTI \$ 8 ¾**

POLENTA DUSTED FRESH CALAMARI, FLASH FRIED AND SEASONED  
SERVED WITH CRISPED ARUGULA AND FRA DIAVOLO SAUCE

### **BRUSCHETTA & FRESH MARINATED MOZZARELLA SALAD \$ 9 ½**

MARINATED VINE RIPE PLUM TOMATOES PLACED UPON A BED OF FRESH CRISP FIELD GREENS,  
SURROUNDED BY FRESH MOZZARELLA, A TOASTED HERB CROSTINI AND DRIZZLED  
WITH A BALSAMIC SYRUP

### **FRESH CATCH CHOPPED SALAD (Mkt)**

FRESH "DAILY CAUGHT" FISH, COOKED GRILLED, BLACKENED OR LEMON PEPPER SEARED, SERVED OVER  
A CHOPPED ROMAINE & RADICCHIO SALAD W/CUCUMBER, RED ONION & CHOPPED PLUM TOMATOES

### **CHARGRILLED ATLANTIC SALMON SALAD \$12 ¾**

CHARGRILLED ATLANTIC SALMON OVER MIX GREENS TOSSED WITH CHOPPED APPLEWOOD SMOKED  
BACON, MAYTAG BLUE CHEESE, RED SEEDLESS GRAPES, TOASTED WALNUTS AND CITRUS VINAIGRETTE  
GARNISHED WITH HONEY AND ONION MARMELADE

### **SAUTEED LUMP CRAB CAKE SALAD \$15 ½**

PHILLIPS LUMP CRAB CAKE ON A PILLOW OF PONTANO ARUGULA, GRAPE TOMATOES AND RADICCHIO  
TOSSED WITH ORANGE-PINEAPPLE VINAIGRETTE AND TOPPED WITH LOCALLY GROWN MANGO CHUTNEY

### **WALNUT CHICKEN SALAD \$10**

OUR HOUSE-MADE "PULLED WHITE MEAT" CHICKEN SALAD, SERVED OVER A SALAD OF MIXED GREENS,  
SPICED HONEY WALNUTS & RED FLAME GRAPES • ALSO AVAILABLE AS SANDWICH WRAP

### **INSALATA CESARE \$ 7 ¾**

ROMAINE TOSSED WITH PARMIGIANO REGGIANO CHEESE, HOUSE-MADE CAESAR DRESSING & CROUTONS

### **PENNE al POMODORO e BASILICO \$ 9**

PENNE TOSSED IN OUR IMPORTED SAN MARZANO TOMATO & FRESH PONTANO FARMS BASIL SAUCE

### **RIGATONI al POMODORO FRESCO \$10**

RIGATONI PASTA TOSSED WITH RIPE RED AND YELLOW TOMATOES, AND LIGHTLY  
SAUTEED IN HOUSE ROASTED GARLIC, WHITE WINE AND WHOLE PONTANO FARMS BASIL LEAVES

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### **ADD TO ANY OF THE ABOVE ITEMS**

GRILLED YOUNG TENDER CHICKEN \$ 5

FOUR LARGE GRILLED SHRIMP \$ 6

FRESH GRILLED LOCAL CATCH \$ 6

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## **SANDWICHES**

All sandwiches served with a choice of French Fries, Pasta Salad or Fresh Fruit Salad

### **PANINO with FRESH CATCH of the DAY \$ Mkt**

GRILLED FRESH CATCH OF THE DAY WITH ARUGULA, SLICED VINE RIPE TOMATOES AND BASIL PESTO  
SERVED ON A TOASTED BAGUETTINI

### **TURKEY CLUB WRAP \$ 9 ¼**

FRESH TURKEY BREAST ROASTED DAILY, CRISP APPLE SMOKED BACON, ROMAINE LEAF, SLICED  
VINE RIPE TOMATOES AND MAYONNAISE

### **8 OZ CHEESEBURGER \$ 8 ¾**

GRILLED CERTIFIED ANGUS BEEF BURGER SERVED WITH MELTED WHITE AMERICAN CHEESE,  
SLICED VINE RIPE TOMATOES, CRISP ROMAINE LEAF & SLICED RED ONION - SERVED WITH A DILL PICKLE

### **CUBAN SANDWICH \$ 9**

ROAST PORKLOIN, HAM, SWISS CHEESE WITH DIJON MUSTARD, SLICED PICKLES  
ON A TOASTED BAGUETTINI THEN BRUSHED WITH GARLIC OIL AND PRESSED.

**SPLITTING CHARGE \$3**

**EXECUTIVE CHEF: ERNESTO DIBLASI**