

AMALFI

a postcard series



ENTREES

The Classic \$19

Two Farm Fresh Eggs Any Style*, Bacon, Hash Brown Potatoes, Toasted Artisan Bread

Eggs Benedict

Poached Eggs, Hollandaise, Hash Brown Potatoes. Choice of, Spinach \$20 Canadian Bacon \$20, Smoked Salmon \$25, Prawns \$28

Eggs in Purgatory \$20

Eggs poached in a spicy tomato sauce with garlic, chili, and herbs, served with toasted bread

Ube Pancakes \$18

Mascarpone Cream, Macadamia Nuts, Coconut Syrup

Avocado & Burrata Toast \$22

Egg Any Style, Tomatoes, Balsamic Glaze, Baguette

Grilled Mahi-Mahi Tacos \$22

Mango Pico de Gallo, Avocado, Tamarind Sauce, Pickled Cabbage, Lime

Fritto Misto \$20

Lightly battered and fried calamari, shrimp, sardines, and vegetables, served with lemon aioli

Wagyu Brunch Burger \$24

Wagyu Beef Patty, Avocado, Bacon, Fried Egg, Cheddar, Lettuce, Tomato, Onion, Chipotle Aioli. Fries or Salad

Pappardelle Al Ragu \$24

Wide ribbons of fresh pappardelle tossed in a meat and tomato sauce, topped with Stracciatella cheese and herbs

Pork Belly Waffle \$22

Crisp Waffle, Hoisin-Glazed Pork Belly, Jalapeño Jam, Pickled Cucumber, Shaved Jicama, Sesame Seeds, Cilantro

Smoked Salmon Tower \$22

Smoked Salmon, Cream Cheese, Capers, Tomato, Red Onion, Bagel

Mozzarella Caprese \$18

Slices of fresh imported mozzarella, tomatoes, basil, extra virgin olive oil, and balsamico
Add Chicken \$8, Salmon \$14, or Prawns \$16

Greek Yogurt Parfait \$16

Bee Pollen, Berries, House Granola, Banana

Argentinian Prawns & Grits \$24

Chorizo Tomato Stew, Scallions, Cilantro

Seasonal Fruit Bowl \$18

Cantaloupe, Watermelon, Grapes, Berries, Banana, Honey, Mint Yogurt

Pastry Basket \$14

Trio of Italian cornetti, including traditional, almond, and hazelnut.

SIDES

Artisan Toast \$4

Cornetti (Traditional, Hazelnut, or Almond) \$5

Mixed Greens with Lemon Vinaigrette \$5

Farm Fresh Egg \$4

Hash Browns \$6

Sliced Avocado \$7

Applewood-Smoked Bacon \$7

Chicken Apple Sausage \$7

Pork Sausage \$7

BEVERAGES

Coffee \$6

Espresso \$5

Cappuccino \$7

Latte \$7

Caffè Shakerato \$7

Whole Milk \$4

Skim Milk \$4

Almond Milk \$4

Orange Juice \$7

Grapefruit Juice \$7

SPRITZ MENU

Morning Spritz \$16

Solerno Blood Orange Liqueur, Blood Orange Puree, Chandon Sparkling Wine, Soda Water

Poolside Spritz \$16

Limoncello, St Germain, Chandon Sparkling Wine, Italian Lemon Soda

Cabana Spritz \$16

Belvedere Peach Nectar Vodka, Chandon Sparkling Wine, Grapefruit Juice, Grapefruit Soda

Negroni Spritz \$16

Aviation Gin, Campari, Sweet Vermouth, Chandon Sparkling Wine

Amalfi Spritz \$14

Seed Lip Agave, Blood Orange, Ginger Beer
(non-alcoholic)

