

ZANELLI'S

FAMILY OWNED AND OPERATED

BRUNCH MENU

EGGS

all eggs are farm fresh and local

Scrambled or fried, served with a side of toast, 2 eggs \$4-, 3 eggs \$6-

3 egg omelette, served with a side of toast \$7-

Add ons

all add ons are \$.75

Meat: ham, bacon, sausage **Veggies:** Broccoli, mushrooms, onion, roasted peppers

Cheese: American, cheddar, fontina, mozzarella, provolone

FRENCH TOAST

2 slices of brioche Texas toast

Butter and syrup \$8-

Whipped cream and berry coulis \$10-

Maple bourbon whipped cream and candied walnuts \$12-

BAKED OATMEAL

Raisins, walnuts, brown sugar, and half & half \$7-

Berries and cream \$7-

SIDES

toast \$2-, bacon, ham, or turkey sausage \$4-, fruit salad \$3.5-, hash browns \$3-

SALADS

Antipasto - Romaine, cucumber, tomato, red onion, ham and provolone rolls, pepperoni, artichokes, roasted peppers, with house balsamic dressing \$5-

Apple and endive - Frisee and endive with apple slices, gorgonzola crumbles, craisins, and a raspberry vinaigrette \$7-

Beet and arugula - Roasted red and gold beets, baby arugula, candied walnuts, and goat cheese tossed in a lemon/honey vinaigrette \$8-

PANINIS

Grilled chicken - grilled chicken, ham, fontina, baby arugula with honey mustard dressing \$9-

Prosciutto di Parma - asparagus, fontina, and balsamic glaze \$9-

All rolls are homemade and made fresh daily: option of seeded (sesame) or plain. **Gluten free** bread available for a \$1- upcharge

ENTREES

Cheese ravioli - served with your choice of tomato sauce or bolognese \$12-

Lasagna béchamel - Homemade pasta sheets layered with béchamel/ricotta sauce, and Bolognese topped with mozzarella then baked \$15-

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*