

# Trattoria

BY  CHEF MARC

## APPETIZERS

### The Fruit Plate - \$12

Fresh seasonal fruit with granola and vanilla yogurt

### Trattoria Basket - \$12

Croissant, pain au raisin, chocolate croissant, and blueberry muffin

### Loaded Breakfast Potatoes - \$8

Crispy breakfast potatoes, Bacon, cheddar cheese and green onions served with sour cream

### Italian Bomboloni - \$10

Italian doughnuts made to order (2) filled with Nutella, raspberry jam or vanilla pastry cream

### Charcuterie Board - \$21

Imported cheese, cold cuts, & Mediterranean olives.

### Garlic Bread, add Mozzarella - \$4-\$8

Fresh garlic, or add melted cheese

### Smoked Salmon Platter - \$14

Smoked salmon, red onion, capers and lemon served with a bagel

### Granola Parfait - \$6

Vanilla yogurt, granola, fresh berries and raspberry jam

### Breakfast Pastries - \$4 each

Choice of chocolate croissant, pain au raisin, scone, or blueberry muffin

### Cobb Salad - \$12

Romaine lettuce topped with the classics, ranch dressing on the side

### Caesar Salad - \$8

Crispy little lettuce tossed in homemade Caesar dressing

### Grande Bacon Cinnamon Roll - \$5

Old fashioned cinnamon roll laced with bacon and covered with cream cheese icing

## RISE AND SHINE BRUNCH IN LAS VEGAS

### Ahern American - \$18

2 eggs any style, bacon and sausage, breakfast potatoes and toast.  
Choice of juice or freshly brewed coffee

### The Jackpot - \$15

2 eggs any style, 2 bacon strips, 2 sausages and 3 buttermilk pancakes.  
Served with maple syrup and butter

### The Orchard - \$18

2 eggs any style, sauteed spinach with sun dried tomatoes, polenta cakes and fresh fruit cup. Choice of juice or freshly brewed coffee

### Ham Steak and Eggs - \$18

1 lb. bone-in ham steak served with 2 eggs any style,  
breakfast potatoes and toast

### Omelets - \$16

3 eggs served omelet style with breakfast potatoes and your choice of two items: Ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, American cheese, Swiss cheese, mozzarella cheese, cheddar cheese. Additional item \$1 each

### Two Rivers Chophouse Steak and Eggs - \$22

8 oz. NY Strip Steak served with 2 eggs any style, breakfast potatoes and toast

### Classic Pancake - \$12

3 pancakes served with maple syrup and butter  
Add blueberries or chocolate chips -\$1 each

### Strawberry Cheesecake Pancakes - \$14

Classic pancakes with strawberries, cream cheese and graham cracker crumble

### Sourdough Waffles - \$12

Fresh berries, whipped cream. Served with maple syrup and butter

### Chicken and Waffles - \$17

Spicy chicken, jalapeno bacon and chive waffle, Mike's hot honey.  
Served with maple syrup and butter

### Cornflake Crusted French Toast - \$12

Texas toast coated in cinnamon egg batter and cornflakes, cooked golden brown and served with strawberries and bananas

### Crab Bennie - \$18

Toasted English muffin, premium lump crab, poached eggs and hollandaise sauce

## TRATTORIA SPECIALTIES

### Chicken Parmesan with Spaghetti - \$19

Breaded chicken breast covered in marinara sauce and mozzarella

### Chicken Milanese with Arugula Salad - \$19

Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette

### Baked Eggplant Parmesan - \$18

Mozzarella & marinara with side of fresh pasta

### Rigatoni Bolognese - \$18

Meat ragu with green peas

### Half Pound Burger - \$15

Brisket beef blend, lettuce, tomato, red onion, applewood smoked bacon, cheddar cheese, pickles, mayonnaise

## ITALIAN BRUNCH ADVENTURE

\$40 PER PERSON, SERVED WITH A GLASS OF MIMOSA OR BELLINI

#### 1st course Pastries

Chef's selection of pastries

#### 2nd course Antipasti platter

Chef's selection of Italian antipasti

#### 3rd course choice of entree

Your choice of any entree in the Rise and Shine section

#### 4th course dessert

Your choice of Italian Cannoli or a trio of gelato

Consuming raw or undercooked MEAT, POUL TRY, seafood, SHELLSTOCK, or Eggs may increase your RISK of FOOD BORNE ILLNESS.

18% gratuity will be added to parties of 6 or more



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## WINES BY THE GLASS

### SPARKLING

*Prosecco De Paolo Italy - \$11*

*Moscato Cantico Italy - \$11*

### WHITE WINE

*Chardonnay Clos Du Bois "Calcaire" Sonoma Ca - \$11*

*Pinot Grigio Confetti Valdadige Italy - \$11*

### RED WINE

*Chianti Superiore Banfi Docg Italy - \$11*

*Cab. Sauv. Coppola Paso Robles Ca - \$12*

## BRUNCH COCKTAILS

*Bloody Mary - \$12*

*Classic brunch cocktail with spicy tomato and vodka*

*Espresso Martini - \$14*

*Chilled espresso shaken with Kahlúa and cream*

*Bellini - \$8*

*Italian classic of sparkling prosecco and peach nectar*

*Mimosa - \$8*

*Prosecco and fresh squeezed orange juice*

*Bottomless Mimosa Or Bellini - \$25*

*Endless pours of house mimosa or peach bellini, limit 2 hours*

## DESSERTS

*Italian Bomboloni - \$10*

*Italian doughnuts made to order (2) filled with Nutella , raspberry jam or vanilla pastry cream*

*Tiramisu - \$8*

*Traditional marsala sabayon, coffee soaked lady fingers, rum*

