



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



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

Bellini - \$8

Italian classic of sparkling prosecco
and peach nectar

Bottomless Mimosa Or Bellini - \$25

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

Espresso Martini - \$14

Chilled espresso shaken
with Kahlúa and cream

Mimosa - \$8

Prosecco and fresh squeezed
orange juice

DESSERTS

Italian Bomboloni - \$10

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

Cannoli Trio - \$9

Crispy cannoli shell stuffed with
fresh ricotta cream, pistachio,
chocolate chip and orange chocolate

Affogato Sunday - \$12

Vanilla Affogato sweetened
with Ghirardelli Chocolate sauce,
sided with a brownie, topped with
whipped cream and a cherry

Tiramisu - \$8

Traditional marsala sabayon, coffee
soaked lady fingers, rum

Gelato - \$8

Pastry chef selection

CAFFÈ

Espresso - \$3.5

Double shot of espresso

Cappuccino - \$4

1:2 ratio of espresso and steamed
milk foam - 8 oz.

Caramel Con Panna - \$4

Espresso sweetened with in house
caramel syrup topped with whipped
cream

Americano - \$3.5

Espresso poured over a body of water
imitating an American drip coffee

Affogato - \$7

Espresso poured over
choice of Gelato

Mocha Latte - \$5

Cafe mocha topped with cocoa
powder and a chocolate drizzle

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