

# Max Amore

ristorante

## ***\$20 PRIX FIXE BRUNCH***

*Also includes our brunch bread basket and your choice of coffee or tea*

### **SALUTE**

(choice of one)

Bloody Mary ~ Mimosa ~ Bellini ~ Screwdriver

*\*Second round \$5*

### **PER COMINCIARE**

#### **PARFAIT**

*Vanilla yogurt, fresh fruit, Pure Love granola*

### **SECONDI PIATTO**

(choice of one)

#### **\* ITALIAN SCRAMBLE**

Farm fresh eggs, applewood bacon, roasted red & yellow peppers, fontina, Yukon gold potato hash

#### **\* PROSCIUTTO BENEDICT**

Poached eggs, prosciutto di Parma, English muffin, rosemary hollandaise, Yukon gold potato hash

#### **\* VEGETABLE FRITTATA**

Asparagus, baby spinach, caramelized fennel, pecorino romano, lemon dressed pea tendrils, Yukon gold potato hash

#### **\* PROSCIUTTO CARPACCIO & EGGS**

Baby arugula and artichoke salad over thinly sliced prosciutto di Parma, farm fresh poached eggs, citrus hollandaise, shaved Grana Padano

#### **FRENCH TOAST**

Thick cut challah, amaretto butter, toasted almonds, maple syrup, applewood smoked bacon

#### **\* EGG WHITE SCRAMBLE**

Heirloom tomato medley, baby arugula, avocado, goat cheese, Yukon gold potato hash

#### **EGG SCRAMBLE PIE**

Farm fresh scrambled eggs, crispy bacon, garlic roasted tomatoes, ricotta, fresh mozzarella, basil

### **DOLCE**

(choice of one)

Biscotti, Gelato, or Cannoli

**~Menu is not available for takeout, sharing, or substitutions~**

\* Thoroughly cooking meats, poultry, seafood, shellfish,  
or eggs reduces the risk of food borne illness  
~Connecticut Public Health Code~

**Executive Chef: Edward "Ted" Burnett ~ Sous Chef: Justin Smith**

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