

Breakfast for Lunch

Eggs & Potatoes* \$9

Two Eggs Served with Roasted Potatoes, Red Peppers, Caramelized Onions & Toast
Add Bacon or Italian Sausage Links \$4

Frittata di Maria \$11

Scrambled Eggs with Sausage, Peppers, Onions & Mushrooms Topped with Marinara Sauce & Provolone Cheese, Served with Toast.

Omelet's Perferiti

Two Eggs with Choice of Sausage, Ham, Salami, Onions, Peppers, Mushrooms, Tomatoes, Spinach, Broccoli, Cheddar or Mozzarella Cheese. served with Toast

1 item \$10 2 items \$11 3 items \$12

Steak & Eggs* \$18

8 oz. NY Strip Steak Served with Two Eggs, Roasted Potatoes, Red Peppers, Caramelized Onions & Ciabatta Toast

Beverages \$3.75

Coke, Diet Coke, Sprite, Dr Pepper,
Barq's Root Beer, Minute Maid Lemonade, Mello Yello,
Fresh Brewed Iced Tea, Fuze Raspberry Iced Tea,
Milk & Coffee

Espresso, Cappuccino or Latte \$6

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Desserts

Cheesecake \$10

New York Style Creamy Cheesecake.

Cannoli \$11

Crispy Pastry Shells Filled with Chef Maria's House-Made Orange Scented Cream Filling & Garnished with Chocolate Chips

White Chocolate Raspberry Cheesecake \$10

Creamy Cheesecake swirled with White Chocolate & Raspberry Puree on a Dark Chocolate Crumb Crust

Chocolate Cake \$10

Moist Chocolate Cake with a Creamy Fudge Icing

Italian Cream Cake \$10

Lemon Cake with Mascarpone Cream

Tiramisu* \$11

House-Made with Lady Fingers Soaked in Espresso & Kalua, Layered with Mascarpone Cheese

Crème Brule \$10

Creamy Vanilla Custard with a Caramelized Sugar Topping

Chocolate Lava Cake \$10

Warm Chocolate Cake Served with Vanilla Ice Cream

Ice Cream \$9

Choose from Chocolate Gelato, Vanilla Ice Cream, Spumoni, or Lemon Sorbet

*Southern NV Health District SNHD Regulation
Thoroughly cooking food of animal origin, including but not limited to beef, eggs, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, elderly & Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Disclaimer: Please keep in mind that any items prepared without gluten or animal products are made in a facility that handles many other wheat, gluten, and animal products. During normal kitchen preparations and cooking, there is a possibility for food items to come into contact with wheat gluten/animal products.

However unlikely, we are unable to guarantee that any menu item is completely gluten-free or vegan. Please alert your server of any allergies or dietary restrictions.