



CON
AMORE

BREZZA

LAS
VEGAS

BRUNCH

ANTIPASTI / APPETIZERS

CHEF'S SALUMI & ITALIAN CHEESE
Pickled Vegetables, Olives
Conserva 38

ASSORTED PASTRIES
Croissants, Cheese Danish
Fig Crostata 18

ANNABELLA YOGURT
Candied Walnuts, Harry's Berries
Honey, Mint 17

BREZZA "CAESAR"
Parmigiano Reggiano
Rustic Croutons
Anchovy Vinaigrette 19

BABY KALE
Strawberries, Goat Cheese
Almonds 19

CHOPPED SALAD
Salumi, Cucumber, Little Gem
Red Wine Vinaigrette 21

HEIRLOOM CAPRESE
Buffalo Mozzarella, Basil Pesto
Grilled Crostini 25

CAVIAR GNOCCO FRITTO
Creme Fraiche, Chive, Shallot 35

TUSCAN BEEF TARTAR*
Creekstone Filet, Lemon, Capers
Shallot 23

OCEANO / OCEAN

SHELLFISH DI GIORNO*
Shrimp, Crab Claws, Scallop & Abalone
Crudo, Oysters, Lobster
Assortment of House Sauces 95

DAILY OYSTERS*
Half Dozen 24
Full Dozen 48

SMOKED SALMON
Crème fraiche, Capers, Tigelle,
Lemon 24

OCTOPUS MARINATI
Tomato, Cucumber,
Fresno Chili 25

TUNA CRUDO*
Celery Heart
Preserved Meyer Lemon
Espelette 25

TAYLOR BAY SCALLOPS*
Watermelon, Agro Dolce 24

PRIMI / PASTA

GNOCCHI
Salt Roasted Potato Gnocchi, Fennel
Sausage, Arugula-Basil Pesto 27

LUMACHE BOLOGNESE
Veal, Beef, Chicken and Pork Ragu
Parmigiano Reggiano 28

CAPPELLACI "OREGANATA"
Cauliflower, Spinach, Capers 25

PEA AGNOLOTTI
Preserved Meyer Lemon
Morels, Porcini 25

SECONDI / ENTREES

SEMOLINA CAKES
Lemon, Berries
Cointreau Whipped Cream 24

FARMHOUSE TART
Sausage, Walnuts, Fontina 31

FRITTATA
Fiore Di Latte, Candied Tomatoes
Prosciutto 29

ZUCCHINI CREPES
Fresh Mozzarella, Basil
Tomato 25

HOUSEMADE WAFFLES
Bramble Syrup, Mixed Berries 24

STEAK & EGGS*
Flat Iron, Smashed Fried Potatoes
Sunny Side Up Eggs
Tomato Jam 45

PAN SEARED ORATA
Millefoglie Potato, Garlic-Chive Crema,
Herb Salad 27

MORTADELLA MELT
Fried Egg, Fontina,
Calabrian Chili Aioli 19

DRY AGED BURGER
Gorgonzola or Cheddar
Chianti Mustard, Habanero Ketchup
Chips 25

CHICKEN MILANESE SANDWICH
Jidori Chicken, Basil Aioli
Peperonata, Chips 25

ICED TEA & LEMONADES

LIMONADA SPRITZZA
Rosemary, Lemon, Basil 10

CIAO PALMER
Pineapple, Mint, Lemon
Black Tea 10

ARANCIA LIMONADA
Orange, Lemon, Orgeat 10

DOLCE/DESSERT

CITRUS OLIO VERDE TART
Lemon Curd, Nepitella
Olive Oil Meringue 17

TIRAMISU
Espresso Caramel
Savoiardi Biscuits
Mascarpone Mousse 18

CANNOLI
Ricotta Mascarpone Filling
Cinammon Shaved Chocolate 12

GELATO & SORBETTI
Seasonal Flavors 10

SIDES / CONTORNI

FARMERS MARKET FRUIT PLATE 14

NEWMAN FARMS SAUSAGE 12

HERITAGE FARMS BACON 12

CRISPY YUKON GOLDS 10

SUNNY SIDE UP CHINO VALLEY FARM EGGS* 8

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.

Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

20% Gratuity will be added to all parties of 6 or more.

BRUNCH COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Orange 17

BELLA ROSA

Lillet Blanc, Carpano Bianco, Saint Germain, Framboise, Prosecco, Grapefruit 17

SETOSA

Remy Martin VSOP, Cacao Amaretto, PX Sherry, Creme Fraiche 18

BREZZA BLOODY MARY

DBM, tajin, goat cheese pappadew pepper, crispy prosciutto 18

ESPRESSO MARTINI

Tito's Vodka, Borghetti, Madagascar Vanilla, Fresh Espresso 19

SANGUE DEL MATTINO

Joven Mezcal, Solerno Blood Orange, Chile de Arbol, Lime Mango, Cucumber 18

PAPPAGALLO

Blanco Tequila, Campari, Prosecco, Pineapple, Lime, Agave 17

WINES BY THE GLASS

Sparkling

BISOL "JEIO" PROSECCO

Veneto NV 15

FERRARI BRUT

Trento NV 18

GOSSET GRAND RESERVE BRUT

Champagne NV 32

N. FEUILLETTE BRUT RESERVE

Champagne NV 28

ELVIO TINTERO "SORI GRAMELLA" MOSCATO D'ASTI

Piedmont 2020 15

Rose

TORMARESCA "CALAFURIA"

Salento, Puglia 2020 16

White

CA DEI FRATI "I FRATI"

Laguna 2019 15

SCARBOLO SAUVIGNON BLANC

Friuli 2020 16

FEUDI DI SAN GREGORIO FALANGHINA

Campania 2018 18

BORGOGNO DEL TIGLIO FRIULANO

Friuli 2017 18

DANIELE CONTERNO NASCETTA

Langhe 2020 17

CASTELLO DELLA SALA "BRAMITO" CHARDONNAY

Umbria 2018 17

Red

CAIAFFA NEGROAMARO

Puglia 2019 16

LUIGI EINAUDI "VIGNA TECC" DOLCETTO D'ALBA

Piedmont 2019 19

PIETRADOLCE ETNA ROSSO

Sicily 2019 17

BORGOGNO FREISA

Piedmont 2018 19

CONTUCCI VINO NOBILE DI MONTEPULCIANO

Tuscany 2016 20

MONTEZEMOLO "MONFALLETTO" BAROLO

Piedmont 2017 30

FLANAGAN "THE BEAUTY OF THREE" RED BLEND

Sonoma 2015 26

BOTTLED BEER

MENABREA BIONDA

Blonde Lager 13

MENABREA AMBRATA

Amber Lager 13

PERONI NASTRO AZZURO

Pale Lager 11

BIRRIFICIO DEL DUCATO "TORRENTE"

Indian Pale Ale 21

BALADIN "ISAAC"

Witbier 19

BIRRIFICIO DEL DUCATO "NOUVA MATTINA"

Farmhouse Saison 25

ABNORMAL "SECRET SAFARI"

Hazy IPA 17

EXTRAOMNES

Triple 26



DIANE'S BLOODY MARY

For years, Diane Mina has been perfecting her proprietary blends to craft her own version of this famed cocktail for her husband, Michael Mina's, restaurants. Using fresh ingredients from her own gardens, this artisanal blend is a marriage of juicy heirloom tomatoes and herb of Lovage which brings back the essence of simple elegance through savory and bold spices.

This mix works wonderfully with vodka, gin, tequila, or bourbon. 18

BELLINIS & MIMOSAS

Served with fresh-squeezed orange juice, white peach and passionfruit purees along with a selection of seasonal farmer's market fruit.

SELECTIONS:

Gambino Sparkling 39

Gambino Prosecco 79

Gosset Grand Reserve Brut Champagne 188

Dom Perignon Brut Champagne 2010 650

HALF BOTTLES

FERRARI SPARKLING ROSE

Trento NV 47

TIEFENBRUNNER

PINOT GRIGIO

Trentino-Alto Adige 2019 40

PASCAL JOLIVET

SANCERRE

Loire Valley 2020 69

FLANAGAN CHARDONNAY

Russian River Valley 2019 68

RUMOR ROSE

Cotes de Provence 2020 52

NOZZOLE CHIANTI CLASSICO RISERVA

Tuscany 2017 42

ANTINORI "TIGNANELLO"

Tuscany 2018 189

DOMAINE DROUHIN

PINOT NOIR

Willamette Valley 2018 59

DAOU RESERVE

CABERNET SAUVIGNON

Paso Robles 2019 79

QUINTESSA

Napa Valley 2014 140