

# Limoncello

at the Orange Inn

11am to 2pm  
19.95 per person (3 courses)

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## Appetizers

### **Caprese**

*Fresh mozzarella, sliced beefsteak tomatoes, basil chiffonade, E.V.O.O., balsamic syrup*

### **Baked Brie Strata**

*Oven baked brie in puffed pastry with blistered cherry tomatoes, basil oil, Himalayan pink sea salt*

### **Autumn Fruit & Nut Granola**

*Apricots, raisins, walnuts, granola, homemade honey yogurt*

### **Panko Crusted Long Stem Artichokes**

*Balsamic drizzle, goat cheese fonduta*

## Entrees

### **Arepas Napolitan**

*Corn butter crisp topped with black bean puree, andouille tomato sauté, poached egg, formaggio fresco*

### **Tuscan Corned Beef Hash**

*Corn beef, classic hash, peppers, poached egg, hollandaise sauce, basil oil*

### **Eggs Italiano**

*Poached eggs, crispy pancetta, basil hollandaise, roasted red peppers, on grilled Tuscan bread, home fries*

### **Toasted Almond French Toast**

*Thick cut challah bread, almond infused custard, almond crust, makers mark bourbon & vanilla infused maple syrup, home fries*

### **Uove Contadino**

*Black bean puree, Andouille tomato sauté, saffron risotto, sunny-side up egg, hollandaise sauce*

### **Chicken Limoncello**

*Panko battered chicken breast, Limoncello white wine sauce, topped with asparagus*

## Dessert

**Cannoli**

**Tiramisu**

**Mimosa, Bellini & Bloody Mary \$5 each**