

EASTER SUNDAY BRUNCH

Sunday, April 5th, 2026



THREE-COURSES \$85 P/P++

Make it a Complete Brunch with a Glass of Prosecco or Mimosa *add 14*
For Fresh Squeezed Orange Juice, Cranberry Juice, or Milk *add 7*

BRUNCH COCKTAILS & MOCKTAILS

CANTALOUPE CRUSH

Absolute Citron Vodka, Lime, Soho Lychee, Orange Juice, Fresh Cantaloupe 18.5

SAN MARZANO BLOODY MARY

Stolichnaya Cucumber Vodka, Housemade Spicy S.M. Bloody Mary Mix, Salumi Misto Garnish, Smoked Salt & Pepper Rim 15.5

ITALIAN WHITE SANGRIA

Il Nido Pinot Grigio, Solerno Blood Orange Liqueur, Citrus Juice, Fresh Berries 17

LAVENDER LEMON DROP

Absolut Citron Vodka, Citrus Juice, Lavender Infused Honey Syrup 18

LYCHEE MOCKTAIL

Muddled Lychee & Blackberries, Lychee Juice, Lemon Juice, Simple Syrup, Lemon Lime Soda 8.5

CUCUMBER BASIL MOCKTAIL

Muddled Cucumber & Basil, Simple Syrup, Fresh Lime Juice, Soda Water, Ginger Beer 8.5

OPTIONAL SEAFOOD STARTERS

OYSTERS ON THE HALF SHELL	½ Dozen Oysters, Housemade Cocktail Sauce, Apple-Shallot Mignonette 30
OYSTER ROCKEFELLER	½ Dozen Oysters, Creamed Spinach, Parmesan Breadcrumbs, Pancetta 38
TUNA BELLY CRUDO	Hass Avocado Mousse, Calabrian Chili, Ponzu, Crispy Wonton Chips 32
LOBSTER CANNOLI	Maine Lobster, Burrata Herb Cream, Yuzu Aioli, Chives 34
JUMBO SHRIMP COCKTAIL	Chilled Jumbo Shrimp, Housemade Cocktail Sauce, Lemon Wedge 28

CHOICE OF ONE PER COURSE

FIRST COURSE

HOUSE DEVILED EGGS	"Smoked Salmon" Dill, Green Onions, Lemon Zest "Black Truffle" Shavings, Chives "Carbonara" Guanciale, Pecorino, Fresh Cracked Black Pepper
CAPRESE AVOCADO TOAST	Haas Avocado, Heirloom Cherry Tomatoes, Burrata, Bagel Seasoning, Artisan Sourdough <i>add Sunny-Side-Up Egg +3</i>
SUMMER TOMATO CROSTATA	Puff Pastry, Oven-Dried Heirloom Tomatoes, Caramelized Onions, Basil, Parmesan
BISCUITS & GRAVY	Freshmade Country Biscuit, Italian Sausage, Gravy, Chives
STRAWBERRY & GOAT CHEESE SALAD*	Arugula, Fresh Strawberries, Basil, Goat Cheese, Candied Walnuts, Herb-Balsamic Vinaigrette

SECOND COURSE

VEGETALE FRITTATA	Three Egg Omelette, Spinach, Heirloom Cherry Tomatoes, Shaved Asparagus, Caramelized Onions, Gruyere Cheese, Roasted Pepper Sauce
CALABRIAN CHICKEN & WAFFLES	Pancetta, Belgian Waffles, Crispy Chicken Breast, Spicy Bourbon Calabrian Maple Syrup, Fresh Berries
SHORT RIB TUTTI-QUILES	Braised Beef, Romesco Sauce, Green Onion, Crispy Chips, Two Farm Fresh Sunny-Side-Up Eggs, Avocado Mash, Sour Cream Quenelle
TUTTI CRAB CAKE BENEDICT	Two Maryland Lump Crab Cakes, Poached Farm Fresh Eggs, Haas Avocado Mash, Hollandaise Smoked Paprika, Breakfast Potatoes
PORK BELLY CARBONARA	Crispy Pork Belly, Farm Fresh Egg, Green Onions, Pecorino, Tellicherry Black Pepper, Bucatini
FILET MIGNON & EGGS	Black Angus Tenderloin, Two Farm Fresh Eggs Any Style, Breakfast Potatoes <i>add 10</i>
TRUFFLE MUSHROOM RISOTTO	Carnaroli Rice, Roasted Organic King & Porcini Mushrooms, Pecorino, Truffle Oil, Chives
GLAZED SALMON	Scottish Salmon, Spiced Maple Syrup Glaze, Pineapple, Broccolini, Roasted Potatoes
ANGUS PRIME RIB	10 oz. Herb Crusted Prime Rib, Au Jus, Horseradish Cream, Scalloped Potatoes, Charred Broccolini <i>add 15</i>

THIRD COURSE

STRAWBERRY PANNA COTTA ^{GF}	Vanilla Bean Cooked Cream, Strawberry-Basil Coulis
CREMA DI PISTACHIO*	Pistachio Cream, Chocolate Ganache, Honey Crisp Vermicelli, Toasted Pistachios
TORTA DI FORMAGGIO	Lemon Berry Ricotta Cheesecake, Graham Cracker Crust, Triple Berry Compote, Candied Lemon Wheel
TIRAMISÙ	Marsala Wine, Espresso, Mascarpone Mousse, Cocoa Dust

**These Items Contain Nuts (GF) - Gluten-Free*

CAUTION: WE ARE NOT A SHELLFISH, NUT, OR GLUTEN-FREE ENVIRONMENT. Before placing your order, please inform your server if a person in your party has a food allergy! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU DI BAMBINI

For Ages 10 & Under Only

THREE-COURSE \$45 P/P++

Includes Glass of Orange or Cranberry Juice - For Cherry or Vanilla Italian Cream Soda *add 4*

Start with a Choice of Fresh Fruit or Calamari Fritti with Pomodoro Sauce; Choose One Entrée Below; and for Dessert a Choice of Vanilla Gelato, Salted Caramel Gelato or Raspberry Sorbetto

SCRAMBLED EGGS ^{GF} Two Scrambled Eggs, Breakfast Potatoes, Applewood Bacon or Fresh Fruit

BUTTERMILK WAFFLE Half Buttermilk Waffle, Real Maple Syrup, Applewood Bacon or Fresh Fruit

PENNE POMODORO Penne Pasta, San Marzano Tomato Sauce *with Two Meatballs add 7*

FETTUCCHINE ALFREDO Fettuccine Pasta, Parmesan Cream Sauce *with Grilled Chicken add 7*

WINES BY THE GLASS

Sparkling Wine

PROSECCO Zonin | N.V. | Veneto 187ml. Split 14

BRUT Segura Viudas Cava | N.V. | Spain 187ml. Split 15

White & Rosé Wine

MOSCATO D'ASTI La Perlina | N.V. | Veneto 12.5

RIESLING Dr. Loosen | "L" | 2024 | Mosel-saar-ruwer, Germany 11.5

VERMENTINO Bruni | 2024 | Tuscany 15

PINOT GRIGIO Il Nido | 2024 | Venezia 12

SAUVIGNON BLANC Groth | 2024 | Napa 15

CHARDONNAY Diatom | 2024 | Santa Barbara 17

CHARDONNAY Rombauer | 2024 | Carneros 24.5

ROSÉ OF PINOT NOIR Lucy | 2024 | Santa Lucia Highlands 12

Red Wine

MONTEPULCIANO DI ABRUZZO Fantini | 2023 | Abruzzo 12

BRUNELLO DI MONTALCINO Campinovi | 2018 | Tuscany 17

SUPER TUSCAN Castellani | "Il Burchino" | 2019 | Toscana 19.5

PINOT NOIR Olema | 2023 | Sonoma 15.5

PINOT NOIR Enroute | "Les Pommiers" | 2023 | Russian River Valley 25

CABERNET SAUVIGNON Raywood | 2023 | Central Coast 12.5

CABERNET SAUVIGNON Beringer | "Knight's Valley" | 2022 | Sonoma 19.5

CABERNET SAUVIGNON Dana Estate | VASO | 2020 / 2021 | Napa 38

RED BLEND Goldschmidt | "Fidelity" | 2022 | Alexander Valley 17.5

RED BLEND Justin | "Isosceles" | 2021 | Paso Robles 33.5

MALBEC Paul Hobbs | "Felino" | 2023 | Argentina 19

Corkage Charge \$40 per 750ml. - \$70 per Magnum
Maximum 3 bottles. Purchase of one (minimum \$40) bottle removes one corkage fee.

COCKTAILS

BASIL-LEMON DROP MARTINI

Absolut Citron Vodka, Lemon Juice, Muddled Basil, Sugar Rim 16.5

IL FIORE MARTINI

Botanist Gin, St. Germain, Lillet Blanc, Orange Bitters 16

RYE'T TEMPO

High West Double Rye, Amara Nonio, Lemon Juice, Honey Syrup, Smoke Bitters 17.5

CAPRESE-TINI

Botanist Gin, Muddled Basil, Tomato Syrup, Lime 17.5

LYCHEE PRIMAVERA

Absolut Pear Vodka, Lemon Juice, St Germain, Soho Lychee, Simple 17.5

TUTTI'S WHITE NEGRONI

Butterfly Pea Blossom Infused Evolve Gin, Alessio Bianco White Sweet Vermouth, Italicus Liqueur, Lemon Bitters, Served Up 17.5

POMEGRANATE ANTIOXIDANT

Stoli Blueberry Vodka, Pama Pomegranate Liqueur, Lime Juice, Simple Syrup, Pomegranate Juice 17

ITALIAN BEVERAGES

LIMONATA

Lemon Italian Sparkling Soda 6.5

ARANCIATA

Orange Italian Sparkling Soda 6.5

DRAFT & BOTTLED BEER

Bottled

PERONI Lager | Italy 8.5

HEINEKEN Light Lager | Holland 8.5

MICHELOB ULTRA Light Lager | United States 8.5

STELLA ARTOIS Pilsner | Belgium 8.5

HEINEKEN "OO" Non-Alcoholic | Holland 8

Draft

STOUT HOUSE Blonde Ale | Upland 9

OLD STUMP BREWERY "Rusty Gasket" | Red Ale | La Verne 9

CLAREMONT CRAFT "Claremont IPA" | IPA | Claremont 10

ROTATING SEASONAL Inquire with Server 10

PLEASE DRINK RESPONSIBLY

We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles.

A customary gratuity of 20% will be provided for you on your bill for all parties in lieu of an automatic 20% taxable service charge.

Chef prefers no adjustments to the culinary integrity of his dishes however, if any changes are made Tutti Mangia will not be responsible for guest satisfaction.