



BREAKFAST & BRUNCH MENU

*Prices are per person and do not include taxes or services charges. All buffets are subject to a \$50 set up fee.
All breakfasts served buffet style.*

Tulio Continental **\$24**

Assorted fresh baked pastries, croissants, muffins
Homemade granola, yogurt
Seasonal fresh fruit
Fresh orange and grapefruit juice
Caffé Vita coffee
Mighty leaf teas

Americano Breakfast **\$29**

Assorted fresh baked pastries, croissants, muffins
Scrambled farm fresh eggs, ricotta, fresh herbs
Choice of house-made pork fennel sausage or smoked bacon
Roasted rosemary potatoes
Seasonal fresh fruit
Fresh orange and grapefruit juice
Caffé Vita coffee
Mighty leaf teas

Trattoria Brunch **\$31**

Assorted fresh baked pastries, croissants, muffins
Selection of Italian meats and cheeses
Scrambled farm fresh eggs, ricotta, fresh herbs
Seasonal fresh fruit
Fresh orange juice and grapefruit juice
Caffé vita coffee
Mighty leaf teas

Grand Brunch **\$39**

Assorted fresh baked pastries, croissants, muffins
Scrambled farm fresh eggs, ricotta, fresh herbs
Roasted rosemary potatoes
Seasonal fresh fruit
Chocolate dipped strawberries
Fresh orange and grapefruit juice
Caffé vita coffee
Mighty leaf teas

Choice Of:

Seasonal risotto
Roasted chicken, seasonal greens, pine nuts, mountain gorgonzola, pancetta dressing



Wellness Breakfast

\$32

As our commitment to wellness, our chef has created this special menu for you to enjoy!

Frittatas, egg whites, market vegetables
House made granola
Non-fat greek yogurt
Fruit spindini, controne chili-honey dip
Low fat bran muffins
Risotto sweet salad, raisins, carob-orange honey dressing
Fresh orange and grapefruit juice
Coconut water
Caffé vita coffee
Mighty leaf teas

Enhancements:

Prices are per person unless otherwise noted

Cold cereals and granola \$6
Pork fennel sausage, bacon or ham \$4
House made granola, yogurt \$7
Organic field greens with red wine vinaigrette \$7
Scrambled farm fresh eggs, ricotta, fresh herbs \$5
Chocolate covered strawberries \$26 per dozen

Bloody Mary and Mimosa Bar

We pour and you add the extras to your liking!

There is a \$25 set up fee

Each drink is \$9

Bloody mary's include:

Tulio's house made bloody mary mix
House made pepper infused vodka and regular vodka
Pickled fennel
Mama lils sweet pickled peppers
Olives
Basil salt
Lemons and limes

Mimosas include:

Prosecco
Fresh orange, grapefruit, cranberry juices
Peach puree, pomegranate puree