



Brunch

European Table Setting

(Family style)

Sourdough bread, taralli,
mini bagels, country ham, mortadella, soppressata
fresh ricotta, cream cheese, butter

Primi Piatti

(Choice of)

Vanilla Yogurt

Served with granola and seasonal berries

Frutta Fresca

Seasonal fresh cut fruit plate with berry garnish

Caprese

Hand rolled fresh mozzarella, seasonal tomato, basil and 15 year aged balsamic

Lobster and Asparagus Salad (\$8 additional)

Chilled maine lobster, asparagus, grape tomatoes, olive oil & lemon

Sushi Italiano (\$6 additional)

Raw sushi grade tuna rolled with prosciutto, celery & chili's, topped with baby arugula and white truffle oil

Flame Grilled Vegetables

Zucchini, eggplant, peppers, squash, asparagus, and portobello mushroom

Mozzarella in Carrozza "Fiorentina"

Fresh mozzarella, spinach and prosciutto pan fried
on tuscan bread with roman sauce

Carciofi Ripieni

Artichoke stuffed with breadcrumbs, garlic, parsley, pecorino

Zucchini Fritti con Gorgonzola

Fried zucchini, sprinkled with gorgonzola

Burrata (\$6 additional)

Artisan mozzarella with roasted peppers, pears, and honey roasted chili's

Scottish Smoked Salmon

Served with cream cheese, bermuda onions and capers

Shrimp Cocktail (\$5 additional)

Served with celery root salad, cocktail sauce

Polpette di Pollo

Vetro's signature chicken meatballs francese style

Pane e Pannelle

Chic pea fritters with fresh ricotta, pecorino and tuscan bread

164-49 Cross Bay Blvd. Howard Beach, NY 11414

Phone 718-843-8387

www.VetroNYC.com



Secondi Piatti

(Choice of)

Le Uova a Piacere

Eggs- Poached, scrambled, or fried with potatoes and onions
Accompaniment of apple smoked bacon or sausage links

Omelette a Piacere

Eggs or egg whites with your choice of ingredients with potatoes and onions
Accompaniment of apple smoked bacon or sausage links

Le Uova Benedicto

Poached eggs on english muffin with maple glazed ham and hollandaise

Buttermilk Pancakes

Whipped butter, maple syrup, berry compote

Classic Caesar Salad

Choice of chicken, shrimp, or salmon

Salmone Ai Ferri

Grilled atlantic salmon with spinach risotto and white wine sauce

Lemon Sole Francese

Pan fried with egg batter, white wine sauce, cream of spinach

Eggplant Parmigiana

Classic preparation of thin eggplant slices, lightly fried and layered with fresh mozzarella, ricotta and tomato sauce ; served with spaghetti

Gnocchi di Pollo

Stuffed gnocchi with chicken, spinach and mascarpone in a light pesto cream sauce

Zuppa di Mussels

P.E.I mussels sautéed marechiara or bianco

Sunday Sauce

Sausage, braciolo, ribs, meatballs, tomatoes, garlic, onions, olive oil
Choice of rigatoni or cavatelli

Pollo alla Romana

Boneless chicken francese style, with broccoli rabe, roasted peppers and mozzarella

Parmigiana di Pollo con Spaghetti

Boneless chicken cutlet, panko breadcrumbs, tomato sauce, fresh mozzarella

Gamberi con Granchi Gratinato (\$8 additional)

Jumbo shrimp stuffed with king crab, spinach, and grana padana in béchamel sauce

Bistecca con Le Uova (\$8 additional)

Aged sterling silver shell steak and eggs to your liking, served with béarnaise sauce

Aragosta Americane (\$12 additional)

Half maine lobster sautéed with cognac, shallots, tomatoes, butter, and cream,
served with scrambled eggs

28 per person

Tax & gratuity not included

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