

# Spiedo's Sunday Brunch Menu

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## Breakfast

### *Spiedo's Loaded Banana Creamed Pancake 5*

A Buttermilk Pancake Loaded with Bananas and smothered with Warm Homemade Vanilla Bean Sauce and Toasted Coconut.

### *Fluffy Buttermilk Pancakes (2) 7*

Choice of Maple or Coconut Syrup

\*Add Fresh Berries and Whipped Cream for an additional fee.

### *French Toast 7*

Sliced Egg Bread Dipped in our Vanilla and Cinnamon Batter served with Maple Syrup, Caramelized Banana, and Fresh Berries.

### *Country Biscuits and Gravy 9*

Flakely Biscuits smothered in Country Gravy, Served with Scrambled Eggs and Sausage Links.

### *Spiedo's Breakfast 8*

Two Eggs any style with Choice of Country Fried Ham, Pork Sausage Links, Applewood Smoked Bacon, or Portuguese Sausage.

### *Country Eggs Benedict 10*

Country Smoked Ham and Poached Eggs on an English Muffin with our Hollandaise Sauce.

### *Steak and Eggs 15*

Pan Seared New York Steak, Sautéed Onions and Choice of Eggs.

### *Breakfast Burrito 8*

Chorizo, Scrambled Eggs, Lettuce, Fresh Tomato Salsa, Guacamole and Choice of Sausage Slices or Bacon.

### *Huevos Rancheros 7*

Homemade Salsa, Corn Tortillas, Homemade Ranchero Beans, and Choice of Eggs.

### *San Jose Sauté Breakfast 7*

Ground Beef with Fresh Garlic, Mushrooms, Onions, Baby Spinach, and Eggs.

### *Create Your Own 3-Egg Omelet 9*

Choice of Diced Ham, Sausage, Bacon, Turkey, Onions, Tomatoes, Bell Peppers, Mushrooms, Diced Eggplant, Seasonal Squash, or Cheddar Cheese.

### *Fresh Fruit Bowl 9*

An Assortment of Sliced Fresh Fruit in a Chilled Pineapple Half with Yogurt and Granola.

### *Side Orders each 4*

Ham

Bacon

Sausage

Portuguese Sausage

Italian Sausage

Cold Cereal

Oatmeal

Single Pancake

Breakfast Potatoes

Sourdough, Wheat, or White Toast

Choice of Eggs

Fresh Fruit

## APPETIZERS

### *Bruschetta 7*

Grilled Bread with Extra Virgin Olive Oil, Roma Tomatoes, Basil, Fresh Garlic and topped with Shaved Parmesan and Arugula.

### *Fried Calamari 10*

Seasoned Fried Calamari served over Greens with Chipotle Aioli .

### *Polanta Cake 10*

Roasted Polenta Cakes topped with Crispy Parmesan Cheese, in a Porcini Mushroom Sauce.

## SOUP AND SALAD

*Minestrone* – Hearty Italian Vegetable & Bean Soup  
*Bowl 7*

*Freshly Prepared Soup of the Day*  
*Bowl 7*

### *Spiedo's Rose House Salad 9*

Blend of Vineyards Flavors to include Assorted Vine Ripe Fruits, Black Pepper Crusted Goat Cheese, Fire Roasted Bell Peppers, Caramelized Pecans and Fresh Avocado tossed with a Pomegranate Balsamic Vinaigrette.  
Add Chicken for 5, Add Prawns for 7

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***Classic Cesar 9***

Crisp Romaine tossed in Lemon Garlic, Anchovy Dressing with Croutons, Parmesan Cheese and Balsamic Syrup. Add Grilled Chicken for 5.

***King Crab Louis Salad 18***

Iceberg lettuce, California Avocado, Hard Boiled Egg, Roma tomato wedges, lemon, Crab Louis Dressing and sweet Paprika.

**FROM OUR OAK BURNING PIZZA OVEN**

***Margarita Pizza 11***

Fresh Tomato, Mozzarella Cheese, and Basil.

***Classic Pepperoni 11***

Tomato Sauce, Mozzarella Cheese, and Pepperoni.

***Giardiniera 12***

Fresh Tomato, Zucchini, Eggplant, Red Onion, Parmesan Cheese, and Basil Pesto.

***Pizza Chianti 13***

Italian Sausage, Pepperoni, Bacon, Canadian Bacon, and Mozzarella Cheese.

**PASTA**

***Fettuccini with Sausage 12***

Sautéed Sausage, Roasted Red Peppers, Leeks ,garlic, Basil and Tomato Sauce.

***Spaghetti Bolognese 10***

Spaghetti with traditional house made tomato meat sauce.

***Spaghetti with Mixed Seafood 19***

Rock Shrimp, Manila Clams, Calamari, Fresh Seafood, Roasted Bell Peppers, and Peas in a Saffron Stock.

***Spinach Ravioli 10***

House made Pasta filled with Spinach and Seasonal Vegetable in a Whole Garlic Tomato Sauce, and topped with Basil.

***Linguini with Vongole 15***

Linguini with Manila Clams, Leeks, Minced Garlic, Red Pepper Flakes, Parsley in a Clam Broth.

***Lobster Ravioli 17***

Topped with a Vodka Cream Sauce.

**ENTREES**

***Grilled Salmon 19***

Mesquite Grilled King Salmon Filet on Mesclun with Capers, Sun-dried Tomatoes, Shallots, Basil, Extra Virgin Olive Oil and Balsamic with Roasted Potatoes, Sautéed Vegetables.

***Ribeye 28***

16 oz Boning with Roasted Potatoes, Sautéed Vegetables.

***Veal Piccata 18***

10 oz Veal Medallions Sautéed in a Lemon Butter Caper Sauce with Roasted Potatoes, Sautéed Vegetables.

**FROM OUR MESQUITE FIRED  
ROTISSERIE**

***Rotisserie Chicken 15***

Rotisserie Half Free Range Chicken with Lemon-Garlic Sauce, Potatoes and Sautéed Vegetables.

***Rotisserie Duck 20***

Rotisserie Half Duck with Black Currant Glaze, Potatoes and Sautéed Vegetables.

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

\$15.00 Corkage per bottle.  
20% gratuity for parties of 8 or more

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