

Brunch Menu

Small Plates - Great for Sharing

The Wedge

Baby iceberg, pancetta, gorgonzola crumbles, tomato, red onion, & blue cheese dressing. 14

Spring Burrata

Buffalo mozzarella filled with mozzarella cream, Prosciutto Di Parma, mixed heirloom tomatoes, and balsamic glaze. 20

Arancini

Fried saffron risotto balls, filled with ham & fontina cheese. Served with marinara sauce. 11.95

Strawberry Arugula Salad

Goat cheese, glazed walnuts, and a citrus vinaigrette. 14

Calamari

Floured & fried, baby bell peppers, aioli, spicy marinara and lemon. 15.95

PEI Mussels

Your choice of preparation: 14.95

**Pancetta & Ginger Cream
Garlic & White Wine
Spicy Tomato & Parmigiano**

Mains

“Italian” French Toast

The French toast is made with brioche bread. Topped with whipped mascarpone cream, and chef’s fresh strawberries prepared with aged balsamic and brown sugar. 18

OM Prime Truffle Burger

Served with a fried egg, white truffle oil, arugula, melted fontina cheese & sweet potato fries. 22

Smoked Salmon Eggs Benedict

Prepared with our homemade hollandaise sauce over brioche toast. Served with a side of citrusy arugula and fennel salad. 22

Spaghetti Carbonara

Wide spaghetti, pancetta, egg yolk, & parmigiano. 20

Crab Cake Benedict

Jumbo lump crab cake with homemade hollandaise sauce over a brioche toast. Served with a citrusy arugula and fennel salad. 22

The Sicilian Salad

Fennel shavings, arugula, endive, green apples, glazed walnuts, lemon citronette, parmigiano shavings, and local mixed herb microgreens. 14

Add: Grilled Chicken 8 | Grilled Salmon

10

Large Shrimp 10

Tagliolini Al Limone

Homemade pasta sauteed with shrimp, jumbo lump crab meat, zucchini, heirloom tomatoes, lemon butter sauce, lemon zest, bottarga shavings, and micro-arugula. 33

OM-elette

Mushroom, peppers, ham, spring onion, fresh tomatoes, and fresh mozzarella. Served with a small citrusy arugula and fennel salad. 18

Pizza Allo Speck

Fresh mozzarella, gorgonzola, speck, roasted bell peppers, caramelized onions, honey, and basil. 20

Pizza Bianca al Salmone

Norwegian smoked salmon, smoked mozzarella, egg mimosa, red onions & lemon EVOO. 22

The Breakfast Pizza

Tomato sauce, mozzarella cheese, pancetta, potatoes, and topped with 2 poached eggs. 20

Steak n Eggs with Truffled Frites

Grilled steak served with two over-easy eggs.

Choice of Cut:

10 oz NY Strip 36

14 oz Rib Eye 46

9 oz Tenderloin 42

Sides

10

**Sauteed Spinach
Sauteed Marinated Mushrooms
Asparagus w/Parmigiano
Truffle Fries**

**Sweet Potato Fries
Roasted Fingerling Potatoes**

Dolce

Cannoli

Filled with homemade ricotta cream, chocolate chips and pistachio. 10

Strawberry Bruschetta

Mascarpone, balsamic, and sugar. 10

Crème Brulee

A rich vanilla bean custard with a hard, brown sugar brulee top. 10

Tiramisu

Coffee and liquor-soaked-layers of lady finger cookies, alternating with mascarpone cheese and chocolate. 10

Affogato

Illy espresso poured overtop vanilla gelato. 9
Add a shot of Baileys 4