

IL FERRAZZO

KYLE LIPETZKY, Chef de Cuisine

SUNDAY BRUNCH

Three-Course Pre-Fixe Menu ~ \$35 per person

With Breakfast Buffet ~ \$45 per person

breakfast buffet

Omelette's Made To Order,* French Toast, Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Roasted Potatoes, Fresh Baked Breakfast Pastries & Bagels, Smoked Salmon,* Assorted Cereals, Granola, Seasonal Fresh Fruit, Coffee, Tea, Juice

starter selections

ARANCINI

Risotto Croquettes, English Peas, Italian Sausage, Fontina

CAPRESE

Heirloom Tomato, Burrata Mozzarella, Basil

SMOKED SALMON

Roasted Beet, Red Onion, Navel Orange, Wild Arugula

SEARED AHI

Asparagus, Meyer Lemon, Black Olive, Grape Tomato, Hard Cooked Egg

PROSCIUTTO & PEACH

Prosciutto San Daniele, Grilled Peach, Balsamic, Mint

entrée selections

ASPARAGUS FRITTATA

Wild Mushrooms, Smoked Bacon, Swiss Cheese

BENEDICT

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

BLUEBERRY PANCAKES

Lemon Ricotta, Simmered Blueberries

HUEVOS RANCHEROS*

Sunny Side Up Eggs, Roasted Pork, Black Beans, Salsa Fresca

SHRIMP MAC & CHEESE

English Peas, Tasso Ham

SHORT RIB SLIDERS

Crispy Onions, Horseradish Crema, Braising Jus

CHICKEN PANINI

Smoked Prosciutto, Basil Pesto, Provolone

STEAK FRITES*

Kobe Flat Iron, Fries Tossed in Garlic, Asiago and Parsley

dessert

Decadent Tower of house-made Desserts from The Phoenician Pastry Team

beverages

Santa Margherita Prosecco, Juice and Starbucks Coffee are proudly served as part of our Three-Course Pre-Fixe Sunday Brunch experience.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Contains (or may contain) raw or undercooked ingredients.

Arizona birds are affectionate, friendly and bold. May we suggest that you do not feed them.

An 18% gratuity will be automatically added to parties of 6 or more.