

PORTO VIVO

PORTO VIVO SUNDAY BRUNCH

ENJOY A COMPLIMENTARY MIMOSA OR VANILLA-MANGO SMOOTHIE WITH FRESH MINT

GET STARTED

IRISH OATMEAL BRÛLÉE
WITH MARINATED STRAWBERRIES

FRIED CALAMARI SALAD
SALSA VERDE DRESSING

YOGURT, BERRY AND GRANOLA PARFAIT

ROASTED BEET, RICOTTA SALATA AND PISTACHIO OIL

FRESHLY SLICED SEASONAL FRUIT
HONEY, LIME YOGURT DRESSING

SUNDAY BRUNCH SALAD
BIBB, ENDIVE, RADICCHIO, PEARS, BLUE CHEESE AND
ORANGE-BALSAMIC VINAIGRETTE

CLAM, WHITE BEAN AND PANCETTA CHOWDER

THE MAIN COURSE

EGGS BENEDICT, HOLLANDAISE*
CHOICE OF CANADIAN HAM OR SMOKED SALMON

EGG WHITE OMELETTE*
WITH TOMATO, ASPARAGUS GOAT CHEESE AND FONTINA

EGGS BAKED IN PROSCIUTTO*
GRAPE TOMATOES, SPINACH AND MOZZARELLA

BRIOCHE FRENCH TOAST
WITH CARAMELIZED BANANAS AND CRÈME FRAÎCHE

GRILLED CHICKEN PANINI
MARINATED EGGPLANT, ROASTED PEPPERS AND MOZZARELLA

FLATBREAD*
OF ASPARAGUS, TOMATO, PROSCIUTTO, TWO EGGS,
MOZZARELLA AND CHIVE CREAM

GRILLED WAGYU CHEESE BURGER*
PANCETTA AND CARAMELIZED BALSAMIC ONIONS, FRIES

29.95

TOSSED CAESAR SALAD
WITH GRILLED CHICKEN

RICOTTA PANCAKES
IN PURE MAPLE SYRUP

EGG FRITTATA WITH PROSCIUTTO*
GRAPE TOMATOES, SPINACH AND MOZZARELLA

ASPARAGUS MUSHROOM RISOTTO
WITH CRISPY SHALLOTS AND RED PEPPER COULIS

25.95

MUST TRY!

WARM CINNAMON **STICKY BUNS** 7.

APPLE CREAM FILLED **DOUGHNUTS** 6.

CHOCOLATE **BREAD PUDDING** 6.

SWISS CHOCOLATE FONDUE, SERVED WITH FRESH STRAWBERRIES, PINEAPPLE, PEAR, CAKE AND CARAMEL POPCORN CLUSTERS, *FOR TWO* 16.

* CONSUMING RAW OR UNDER COOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.