

Brunch

CULINARIA MENU

\$25

• *STARTER* •

Cup of Cabbage Soup

or

Spinach salad with crispy potatoes, poached
egg in a warm bacon vinaigrette

• *MAIN* •

Crispy Crabcake served with a spring mix house
salad

or

Crispy Avocado Toast with Poached egg topped
with an arugula salad and hollandaise sauce

• *DESSERT* •

Apple Tart

RENZOS CREAMSICLE

Titos, OJ, fresh whipped creme, orange bitters +\$12

Lunch

CULINARIA MENU

\$30

• *STARTER* •

Cup of Classic Minestrone Soup

or

Spring mix house Salad with a basil
vinaigrette

• *MAIN* •

Saltimbocca Chicken topped with a sage
roasted butter sauce served with Spaghetti

or

Creamy Mushroom & Manchego Panini

• *DESSERT* •

Rich Chocolate Mousse

BERRY WALNUT FIZZ

Titos, berry coulis, lime, walnut bitters, prosecco +\$14

Dinner

CULINARIA MENU

\$55

• *STARTER* •

Bibb salad with Tomato basil vinaigrette

or

French Onion Soup

• *MAIN* •

Pan seared Flounder with a lemon butter sauce,
rosemary new potatoes and mixed vegetables

or

Grilled Beef Tenderloin with Bearnaise Sauce

• *DESSERT* •

Spanish Flan

BERYY WALNUT FIZZ

Titos, berry coulis, lime, walnut bitters, prosecco +\$14