

Sunday Brunch

Starters

Prosciutto and Melon—Fresh cantaloupe wrapped with thinly sliced prosciutto.
A perfect way to start any day! 6.95

Smoked Salmon—served with focaccia toast, cream cheese, red onion and capers 11.95

Giant Italian Cinnamon Roll and Hot Coffee—our own freshly baked focaccia cinnamon roll served with a cup of coffee 7.25

Seasonal Fruit Bowl—Fresh cut fruit of the day, always in season and always fresh! 4.00
Add Greek yogurt 1.50

Egg Dishes

Served with fresh fruit and country style potatoes and your choice of toast.
Substitute eggs whites for 1.25

Two Eggs any Style—Two eggs cooked to order and served with your choice of breakfast sausage, turkey sausage, or bacon. 7.95

Traditional Eggs Benedict—Poached eggs and Canadian bacon served atop a toasted English muffin with a rich hollandaise sauce. Served with fruit and potatoes 11.95

Crab Cake Benedict—our house made crab cakes made in the traditional Benedict fashion 16.95

Salmon Benedict—the traditional Benedict served with fresh salmon in a rich hollandaise sauce. Served with fruit and potatoes 14.95

Omelets

Served with fresh fruit and country style potatoes and your choice of toast

Vegetarian-Made with tomatoes, spinach, roasted red bell peppers, scallions, mushrooms zucchini and cheddar-jack cheese. 8.95

All Meat -Made with bacon, sausage, ham, tomato mushrooms, cheddar-jack cheese and topped With sour cream and chives 10.95

Crab Omelet—Made with crab, tomato, avocado, cheddar-jack cheese and topped with sour cream 12.95

Italian Omelet—Italian sausage, sweet roasted red peppers, green onions, tomato, mushrooms, cheddar-jack cheese topped with sour cream and chives 10.95

Feta Omelet—Feta cheese, spinach, green onion, mushrooms and diced tomatoes 9.95

Western Omelet—Black Forest Ham, bell pepper, green onion, mushrooms and cheddar/jack cheese 10.95

Oven Bakers

Start with our great potatoes, add your choice of toppings below, topped with cheddar-jack cheese. Served with two eggs any style and toast. 10.50

Fresh Veggies

Bacon and caramelized onions

Italian sausage, sweet red peppers and onions

Ham, mushrooms and onions

Crab, avocado and tomato (add 4.00)

Hot pastrami and red onions

Other Breakfast Favorites

Belgian Waffle—Served with Maple syrup and dusted with powdered sugar 5.50
Add whipped cream 1.00 Add fresh strawberries 2.00

Traditional Pancakes—Served with Maple syrup and either bacon, sausage or fresh fruit 7.75

French Toast—Three thick slices of white toast dipped in a vanilla and cinnamon egg batter and served with fresh fruit 7.95 Substitute gluten free bread add 2.00

Sandwiches

**All sandwiches come with your choice of house made pasta salad, a cup of soup, fresh fruit, country fried potatoes or a side salad. Add avocado 1.75 Add Bacon 2.25
Substitute gluten free bread for an additional charge of 2.00.**

***Denotes Gluten Free**

Monte Cristo Sandwich—Egg battered white toast with Black Forest Ham, Swiss cheese and Dijon mustard dusted with powdered sugar. 7.25

Turkey Burger—Lean ground turkey burger on a seeded bun with Swiss cheese, arugula, red onion and tomato. Served with a side of pesto mayo. 9.95

Crab Cake Sandwich—House made New England style crab cake served on a buttery croissant with arugula, tomato, sliced red onion and a side of Sriracha aioli. 11.95

Dioli's Famous Turkey Sandwich—House rotisserie turkey breast with Swiss cheese, arugula, sliced red onion, tomato and pesto mayo served on foccacia. 9.25

Prosciutto Apple Panini—Thinly sliced prosciutto with green apples and Swiss cheese and balsamic glaze on wheat bread. 9.95

BLTA—Served on toasted wheat with bacon, arugula, tomato and avocado 8.95

Neapolitan-Thinly sliced prosciutto, dried figs, arugula drizzled with balsamic reduction on a baguette spread with fresh ricotta cheese 10.95

Hot Pastrami—Grilled pastrami served with red onion, Dijon mustard, Swiss cheese on rye bread 9.95

Salmon Burger— Atlantic salmon on a seeded bun with Sriracha aioli, arugula, tomato and Swiss cheese 10.95

Fresh Mozz Sandwich- Fresh mozzarella cheese, sliced Roma tomatoes and Balsamic glaze on our house made foccacia bread. 7.95

Italian Club-Made the triple-decker way...Black forest ham, rotisserie turkey, apple wood smoked bacon, tomato, arugula and mayo on toasted wheat bread. 10.95

Salads

All salads served with toasted baguette

Add to any salad:

Grilled chicken \$3.25, seared tuna\$7.50 sautéed shrimp \$5.95 or salmon \$7.50

***Dioli's Salad**—Mixed greens topped with granny smith apples, dried cranberries, blue cheese crumbles, pecans, pickled red onions, tomatoes, and strawberries and raspberry vinaigrette 9.95

***Chopped Salad**— Romaine lettuce, diced tomatoes, apple smoked bacon, red onions and Blue cheese crumbles and tossed in a shallot dressing 10.95

Seared Tuna Panzanella Salad—Fresh tuna, Riviera olives, tomatoes, capers, red onion, green beans, on a bed of mixed greens and served over grilled bread with a red wine vinaigrette
You may substitute salmon at no additional charge. 14.95

Crab Cake Salad—Our house made crab cake served atop a mixture of baby arugula and radicchio, tomatoes, apples, fresh strawberries and served with a Sriracha aioli 11.95

***Salad Trio**—House prepared Shrimp, Basil/Parmesan Chicken, and Yellow Fin Tuna Salads served over baby lettuce 11.95

***Caprese Salad**—Freshly sliced ripe tomatoes with fresh mozzarella cheese and basil pesto, drizzled with a balsamic reduction 10.95

Caesar Salad—Freshly cut romaine hearts, house made foccacia croutons, grated parmesan cheese, with a Caesar dressing 7.25

Classic Green Goddess Salad-Fresh mixed greens tossed in our house made Green Goddess dressing topped with fresh tomato, pickled red onion, avocado, bacon and hard-boiled egg 9.95

Crab OR Shrimp Louie- Tossed fresh mixed greens topped with choice of crab or shrimp, green beans, hard boiled eggs, fresh tomato, sliced avocado and red onion
Served with a side of Louie dressing 14.95

Sides

Bacon 3.00
Sausage 3.00
Turkey Sausage 2.25
Canadian bacon 2.25
Toast 2.00
Pancakes 3.25

Drinks

Milk/Chocolate Milk 2.25
Grapefruit Juice 2.00
Assorted sodas 1.75
Coffee 2.50
Orange Juice 2.00
Iced Tea 2.00
Juice Box 1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

A gratuity of 20% will be added to parties of six or more.