

# Artusi Luxury Breakfast & Brunch Menu

Start your morning with our chef-crafted breakfast selections, made with fresh Canadian ingredients.

Create Your Own Breakfast

Build your perfect morning plate with fresh ingredients, classic flavours, and Artusi's signature brunch touches. Choose from eggs, proteins, sides, and customizable add-ons to craft a breakfast exactly the way you like it.

PRICE — \$16.99 INCLUDES: EGGS + 1 PROTEIN + 2 SIDES Extras priced as listed.

#### CHOOSE YOUR EGGS CHOOSE YOUR PROTEIN CHOOSE YOUR SIDES ADD EXTRAS Two Eggs Any Style Roasted Potatoes Cheese — \$2 Bacon Poached Sausage pork/chicken/turkey Hash Browns bites Veggies — \$1 Toast (sourdough, multigrain, rye, white) Scrambled Smoked Ham Hollandaise — \$4 Over Easy / Medium Turkey Bacon Fresh Fruit Cup Avocado — \$2 Grilled Tomatoes Egg Whites — +\$2 Grilled Chicken -+\$3 Pancake (1 pc) — \$4 Avocado- +\$2 Smoked Salmon -+\$4 Tofu scrambled French toast (1 pc)-\$4 Half waffle-\$4

# **ARTUSI BENEDICTS**

Served on toasted English muffins with poached eggs & silky hollandaise. Customize with premium add-ons. All of all Bennies served with side of house potato or hash brown bites or your choice of side.

Salmon & Fresh Avocado	\$17.99	Mushroom & Goat Cheese	\$16.49
Fresh arugula, smoked salmon & sliced avocado. Add goat cheese +3 · Add double-smoked bacon +3 <b>Maple-Smoked Ham Benny</b>	\$16.99	Roasted portobello, spinach, goat cheese & truffle mushroon Add 1/2 avocado +3 Asparagus & Roma Tomato	\$15.59
Double-smoked bacon, white cheddar & braised spinach.  Add extra ham +3 · Add smoked bacon +3  Artusi Caprese Benny	\$17.99	Sautéed asparagus, Roma tomatoes, aged cheddar & arugula/ Add goat cheese +3 · Add 1/2 avocado +3 Smokehouse Bacon Benny	\$16.49
Double-smoked bacon, fresh tomato, avocado & spinach.  Add goat cheese +3 · Add smoked bacon +3  Florentine Benny	\$15.99	Double Smokehouse ham & fresh spinach. Add extra ham +3 · Add 1/2 avocado +3 <b>Lobster Benny</b>	\$24.99
Sautéed garlic spinach, fresh tomato. Add Okanagan goat cheese +3 · Add 1/2 avocado +3		Premium lobster, poached eggs & rich hollandaise. Add goat cheese +3 · Add smoked bacon +3	

Make Your Benny into a Bowl

Skip the muffin, to double of your sides it

# **HEALTHY & GOURMET CHOICES**

Avocado Toast and Eggs	\$12.99	Berry Oatmeal Bowl	\$8.99
Avocado with fresh lemon, arugula and two Perfectly Poacher	d eggs on	Steel-cut oats with fresh berries, maple drizzle & nuts.	
sourdough or multigrain. Add Okanagan goat cheese +3		Chia Pudding Cup	\$7.99
Greek Yogurt Deluxe Parfait	\$9.49	Creamy chia pudding layered with mango & coconut flakes.	
Greek yogurt with almond granola, honey & fresh berries.		Salmon Avocado Egg toast	\$14.99
		Citrus cured wild salmon, fresh avocado with aioli, greens, a	nd two

Enjoy your meal!

Perfectly Poached eggs on sourdough or multigrain.

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### **SALADS**

Artusi Caesar Salad	\$13.99	Kale & Quinoa Salad		\$17.99
Crisp romaine hearts tossed in our signatu shaved parmesan, garlic-herb croutons & f Add grilled chicken +4   bacon +3  grilled	resh lemon.	Baby kale, mix green quinoa, roasted cranberries & lemon-tahini dressing. Add poached egg +2   Add grilled ch		ds,
Cobb Salad	\$17.99	Caprese Salad		\$15.99
Crisp romaine, mix green avocado, cherry chicken, smoked bacon, hard-boiled egg, t with ranch or blue cheese dressing		Heirloom tomatoes, fresh mozzarella reduction. Add prosciutto +3	a, basil, arugula & balsa	mic

# **SANDWICHES, PANINI & PREMIUM WRAPS**

Served with your	choice of side	and a small bowl of house salad	
Breakfast Sandwiches & Panini		Classic Deli Sandwiches	
Chef's Breakfast Croissant	\$10.99	Classic Turkey & Swiss Deli Sandwich \$	\$14.99
Flaky croissant filled with eggs, Swiss cheese & smoked han	n.	Sliced roasted turkey, Swiss cheese, lettuce, tomato, pickles, at mayo on rve.	nd Dijon
Bacon Sunrise Bagel	\$9.99		\$14.99
Smoked ham, melted Swiss, Dijon aioli, and baby spinach on ciabatta.	grilled	Warm pastrami, mustard, Swiss cheese, and pickles on toasted t	rye.
Breakfast Egg & Cheese Panini	\$11.99	Caprese Deli Sandwich (Veg)	\$12.99
Fluffy scrambled eggs, aged cheddar, roasted tomatoes, and pressed on sourdough.	herb butter	Fresh mozzarella, tomatoes, basil, pesto mayo, and balsamic gla artisan ciabatta.	aze on
Ham & Swiss Morning Panini	\$12.99	Classic Reuben Sandwich	\$14.99
Smoked ham, melted Swiss, Dijon aioli, and baby spinach on ciabatta.	grilled	Warm shaved corned beef, Swiss cheese, sauerkraut, and house-Russian dressing on grilled rye bread.	-made
Artusi Signature Breakfast Panini	\$12.99	Turkey Reuben	\$14.99
Crispy pancetta, fried egg, roasted peppers, arugula, and sun tomato aioli.	-dried	Roasted turkey, Swiss cheese, coleslaw, and tangy Russian dres grilled marble rye.	ssing on
Smoked Salmon Breakfast Panini	\$13.99		
Smoked salmon, cream cheese, cucumbers, pickled onions, a pressed on rye panini bread.	nd dill		
Artisan Panini		Premium Wraps	
Artisan Ham & Cheese Panini	\$14.99	Veggie Morning Wrap	\$10.99
House-carved ham, aged Swiss, roasted tomato, and a light E pressed on rustic rye or sourdough.	Dijon cream	Eggs, spinach, grilled vegetables & feta in a warm tortilla.	
Tomato, Basil & Mozzarella Panini	\$11.99	Steak & Egg Brunch Wrap	\$15.99
Fresh mozzarella, vine tomatoes, basil pesto, and balsamic g	laze.	Tender steak strips, scrambled eggs & caramelized onions.	

# **BRUNCH PIZZAS**

Crispy Chicken Brunch Wrap

Southern-style fried chicken, egg & aioli on buttery wrap.

\$12.99

Delicious hand-crafted pizzas, perfect for brunch, made with fresh ingredients and gourmet toppings.

Morning Margherita	\$16	Caprese Pizza Flatbread (Veg)	\$14
San Marzano tomato sauce, Fior di Latte mozzarel	la, fresh basil,	Fresh mozzarella, cherry tomatoes, basil, and	d balsamic glaze on a thin,
extra-virgin olive oil.		crispy crust.	
Truffle Mushroom Brunch Pizza	\$17.99	Garlic Chicken Flatbread	\$15.99

Roasted mushrooms, fontina cheese, caramelized onions, garlic cream, and truffle oil.

Grilled chicken, roasted garlic cream, mozzarella, flatb

Chicken & Avocado Brunch Panini ............ \$12.99

Artusi Buffalo Chicken Panini \$12.99

Crispy chicken cutlet brushed with buffalo glaze, provolone, roasted peppers, arugula, and garlic-herb aioli pressed on artisan panini bread.

Grilled chicken breast, smashed avocado, lettuce, tomato, and roasted

garlic aioli.

Chicken & Avocado Brunch Pizza \$17.49 Four Cheese Flatbread Grilled chicken, avocado slices, roasted garlic sauce, cherry tomatoes, Mozzarella, fontina, goat cheese, and parmesan on a crispy flatbread and fresh cilantro. with a drizzle of garlic olive oil. Veggie Garden Brunch Pizza (Veg) ...... \$15.99 Mushroom & Goat Cheese Flatbread ...... Spinach, mushrooms, roasted tomatoes, olives, feta, and fresh herbs. Roasted mushrooms, creamy goat cheese, caramelized onions, and fresh

\$16.99

Prosciutto, cherry tomatoes, burrata, arugula, and basil oil on a crisp thin crust.

Buffalo fried chicken topped with a soft fried egg, cheddar, and chipotle

mayo on a brioche bun. Served with homemade fries and side salad.

Add chocolate sauce +2 caramelized bananas +2 | ice cream +3

Artusi Brunch Pizza

# LUXURY BRUNCH ENTRÉES

thyme on a crisp flatbread.

Indulgent, chef-crafted brunch plates	made with fresh, high-quality ingredients.
Hot or Classic Crispy Fried Chicken \$17.59  Spicy Nashville hot chicken, special donkey sauce, LTOP on a toasted brioche bun. Served with homemade fries and side salad.  Add double cheese +\$2 or double-smoked bacon +\$3.	Maple-Glazed Chicken & Waffles \$17.99 Crispy chicken on waffles, two perfectly poached eggs with maple-butter glaze. Add extra 2 eggs +\$2 or double-smoked bacon +\$3.
The Smash Straight Up Burger \$17.99  Two smashed organic beef patties, special donkey sauce, LTOP,  American cheese and cheese whiz, on a toasted brioche bun. Served with house-made French fries.	Brunch Steak & Eggs \$22.99  60z grilled steak with eggs any style & roasted potatoes.  Add extra grilled prawns +\$5 or double-smoked bacon +\$3.
Boomerang Burger \$19.59  Smashed organic beef patties, cheese sauce, special donkey sauce, Monte Jack cheese, crispy bacon, brown sugar caramelized onion on a toasted brioche bun. Served with house-made French fries.	The Ringer Burger \$19.59  Two smashed organic beef patties, special donkey sauce, LTOP, American cheese and cheese whiz, fried onion rings, bourbon BBQ sauce on a toasted brioche bun. Served with house-made French fries.
Mushroom & Goat Cheese Frittata \$16.99  Oven-baked frittata with wild mushrooms, hash brown bites & sautéed spinach with three eggs scrambled on top, real hollandaise, and seasoned microgreens.	Lobster Brioche Roll \$32  Fresh lobster tossed in herb mayo served on buttered brioche with mixed greens.
Salmon Brunch Plate \$21.99  Grilled herb salmon with quinoa salad, lemon butter & greens.  Add Grilled prown+5 or crispy bacon strips+3.	Artusi Frittata \$15.99  Hash brown bites, garlic spinach, smoked ham, crispy bacon bits with three scrambled eggs and real hollandaise.  Add Okanagan goat cheese +3 · Add 1/2 avocado +3
Buffalo Chicken & Egg Brunchwich	Artusi BLT Brunch \$14.49

### PANCAKES. WAFFLES & FRENCH TOAST

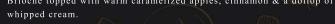
Classic Buttermilk Pancakes	\$14.99	Nutella & Banana Waffles	\$17.99
Fluffy pancakes served with maple syrup, whipped butter & fr berries. Add chocolate chips +2   banana +2  Nutella +3	esh	Waffles filled with Nutella cheesecake, sliced bananas, top whipped cream & powdered sugar.	ped with
Blueberry Pancakes	\$15.99	Strawberries & Cream Waffles	\$16.99
Buttermilk pancakes loaded with fresh blueberries, served with syrup & whipped cream.	h maple	Golden waffles topped with fresh strawberries, whipped creditizate of vanilla sauce.	eam & a
.emon Ricotta Pancakes	\$16.99	Classic French Toast	\$15.99
light & fluffy ricotta pancakes with lemon zest, fresh berries syrup.	& maple	Thick-cut brioche dipped in cinnamon-vanilla batter, grille with powdered sugar, berries & syrup.	d & topped
Belgian Waffles	\$16.99	Nuts and Berries loaded French	\$16.99
Crispy golden waffles with whipped cream & fresh strawberrie	es.	Brioche with cream cheese & fresh mix berries, nuts, serve	d with map

syrup & powdered sugar.

**Apple Cinnamon French Toast** \$17.99 Brioche topped with warm caramelized apples, cinnamon & a dollop of

Crispy bacon, crunchy lettuce, juicy tomatoes, and basil mayo on

toasted sourdough. Served with homemade fries and side salad.



\$16

\$15.49

### SWEET DELIGHTS

End your brunch on a perfect note with our handcrafted desserts, made to delight your taste buds with every bite.

Zeppoli

Golden, fluffy Italian dough balls, lightly dusted with powdered sugar and served with a side of chocolate or caramel dipping sauce.

Single — \$1.50 Half Dozen — \$6.00 Full Dozen — \$9.00

Panna Cotta with Berry Compote \$9.99

Silky smooth Italian panna cotta served with a vibrant berry sauce.

New York Cheesecake with Fresh \$10.99 Strawberry Sauce

Rich, creamy cheesecake topped with a luscious fresh strawberry sauce and garnished with mint.

Key Lime Cheesecake .....

Tangy and refreshing cheesecake infused with key lime, on a buttery graham crust, finished with whipped cream.

Tiramisu \$11.49

\$11

Classic Italian dessert with layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder.



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