

Breakfast Dal Toro

R I S T O R A N T E

MICHETTE PANINI WITH SMOKED SALMON \$ 12.50

Fresh Michette bread served with smoked salmon, sliced red onions, and mascarpone cheese;
Served with a side salad of baby organic lettuce in a balsamic vinaigrette

OMELET CHEESE AND HAM \$ 12.50

Omelet with fontina cheese and ham served with potatoes

OMELET WITH SHRIMP \$ 13.50

Omelet with shrimp, avocado, smoked salmon, and feta cheese
served with potatoes

OMELET VEGETARIAN \$ 12.50

Omelet with asparagus, mushrooms, zucchini, tomatoes and broccoli
served with potatoes

FRENCH TOAST \$ 12.50

Raisin French toast, mascarpone cheese, pure New England maple syrup

EGGS BENEDICTINE \$ 12.50

Smoked ham, poached eggs, and filone bread topped with cream parmesan cheese; served
With potatoes and onions

PANCAKE \$ 12.50

Classic recipe of fluffy butter milk pancakes served with maple syrup

FRUIT PLATE \$ 12.50

Selection of fresh sliced seasonal fruits

BREAKFAST SPECIAL

3eggs any style, toast, potatoes, orange juice or coffee

\$12.50

Add: cheese, mushroom, ham, onion, sausage, turkey for additional \$ 1.50 each

L A S V E G A S

Direttore: Gabriele Babini

3325 Las Vegas Blvd South Palazzo Resort suite 200 Las Vegas NV 89109 tel 702-437-9800

Executive Chef : Fiorenzo Trunzo