

EMPIRE

providence

Today's Brunch Menu - Sunday December 16, 2001

First Course

Homemade Granola, Fresh Orange and Yogurt

Main Course- choice of:

Belgian Waffles with Fresh Strawberries, Maple and Brown Sugar Syrup, Sweetened Whipped Cream, and Crisp Bacon

Or

Eric's Dream Breakfast (X-mas 2001 variation)

A deluxe plate of Smoked Salmon, a toasted Bagel, Scallion Cream Cheese and Red Onion with Perfect Scrambled Eggs, Roasted Wild Boar Sausage and a Swiss Potato Rosti

Or

Homemade Raisin Bread "Stecchi" with Sautéed Spiced Apples, Whipped Cream, Maple and Brown Sugar Syrup and Crisp Bacon

Or

Roasted Red Pepper and Gorgonzola Omelet with Hash Brown Potato Cake and Garlicky Pork Loin Sauté

Or

Poached Eggs, slathered with a Chunky Crab and Artichoke Sauce on Fresh Biscuits

Dessert

Creamy Chocolate Mousse with Whipped Cream and Salty Peanut Crunch

Or

Lidia's Honey Balls with Sweetened Cheese Cream

Menu includes-
Basket of Homemade Breads

Mayor Cianci's Blend Coffee or Empire Blend Decaf

And a complimentary choice of:

One Juice (Orange, Grapefruit, Cranberry, Tomato)

Or

One Mimosa, Bloody Mary, Rise, or one of our Signature Bellinis -

19.95

Sides

Crisp Bacon 1.95

Hash Brown "Pancake" 2.95

Fresh Fruit Salad 2.95

Bakery

Extra Bread Basket 1.95 -

Olga's Pane Francese,

"Coca" with Pine Nuts and Anise

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Appetizers

Empire's Antipasto (for two-four people)- Prosciutto di Parma, Sweet Onions

Fresh Homemade Mozzarella, Sweet Soppressata, Baby Artichokes, Pears Agrodolce,

Torta Carmela, Peperonata, Crab Cakes, Summer Squash and Zucchini Salad, Mixed Olives,

Crostini and Fried Polenta 25

Nana's Meatball Soup with Parmigiano and Fresh Herbs 8

Marinated Shrimp and Fennel Salad with Lemony Vinaigrette (Limited Quantity) 10

Organic Mixed Green Salad with Balsamic Vinaigrette 10

Green Goddess Salad with Gorgonzola Dressing and Baby Artichokes 8

Spinach and Arugula Salad with Hot Smokehouse Bacon Dressing, Portabellas, Aged Balsamic and Gorgonzola 12

Steamed and Roasted Artichoke-Stuffed Artichoke with EVOO and Aceto Balsamico 9

Roasted Beet Salad with Shaved Apple, Endive and Gorgonzola 9

Steamed Mussels in an Aromatic Broth with Crème Fraîche, Pernod and Fresh Herbs (for 2) 12

Cheese Fondue (for two) with Garlic Crostini 13

Homemade Fluffy Gnocchi with Browned Butter and Parmigiano 10

Crispy Shrimp "Stecchi" with Spicy Sesame Broth 15

Fried Mozzarella in Carozza with Prosciutto and Anchovy EVOO 10

Crispy Scallop "Stecchi" with a Spicy Caramelized Carrot Dipping Sauce 15

Fried Creamy Polenta with Four Cheeses and Sauce "Sciue-Sciue" 9

Fried Calamari with Spicy Pumpkin Seed Sauce 11

Empire French Fries with Lemony Mayonnaise 7

Pizza Margherita 15

Pasta

Manica del Frate with Pork Chop and Meatball Pizzaiola 28

Spaghetti Carbonara with Fried Egg, Parmigiano and Shaved Black Truffles from Alba 29

Chestnut Crespelle with Four Cheeses, Cauliflower and Roasted Chestnuts 16

Spaghetti Bolognese with Parmigiano 16

Spaghetti with Shrimp and Clams, Garlic, White Wine and Crushed Red Pepper 28

Pappardelle with Pork Rib Ragu and Parmigiano 17

Entrées

Marinated Pork Tenderloin Paillard with Homemade Sauerkraut Corn Meal-Beer Battered Onion Rings and Whole Grain Mustard 24

Roasted Chicken Breast, wrapped in Bacon with Homemade Gnocchi and Roasted Endive 21

Roasted Salmon with Celeriac-Potato Napoleon with Roasted Carrot and Aged Balsamic 24

Empire's Cassoulet- Featuring Duck Legs, Italian Sausage and Pork Tenderloin Braised with Aromatics and Fresh Herbs 28

Roasted Duck Breast with Seared Foie Gras atop Couscous and Lentils with a Bacon and Endive Salad and Roasted Fresh Figs 32

Roasted Beef Tenderloin "Braciola", Stuffed with Mozzarella, Spinach Purée, Sauce "Sciue-Sciue" and Creamy Polenta 25

Seared Scallop Gratin with Caramelized Onions, Sweet Pumpkin, Wild Mushrooms and Timbale of Crispy Capelli d'Angelo 31

Pumpkin-Braised Lamb Shanks with Horseradish Whipped Potatoes and Baby Greens 28

Soup de Poisson with Poached Sole Spicy Red Pepper Rouille and Garlic Crostini 19

Griddled Delmonico "Costata" with Pan Juices, Gorgonzola Custard, Caramelized Onions and Empire French Fries 31

Double Marinated Half Chicken with Preserved Lemons, Herbs, Crispy Potato Torta, Roasted Red Onions and Baby Greens 21

FOOD ALLERGIES? PLEASE NOTIFY YOUR SERVER IMMEDIATELY!!
A 20% Gratuity will be added to parties of 12 or more and Entertainment Card Holders.
BY PAID TO 11:00 AM ANY TIME BEFORE 11:00 PM (SUNDAY)

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Desserts

Lavender Panna Cotta with Pistachio Broyage, Whipped Cream and Caramelized Apple 8

Deep Chocolate Pot-de-Crème with Whipped Cream and Carmela's Torchetta 8

Made to Order (Please order with Dinner)

"Blondie" Ice Cream Sandwich, featuring a Deep Chocolate "Tartufo" Ice Cream, Vanilla and Caramel Sauces 9

Empire's Pecan Pie- Caramel-coated Mille Feuille with Honey-Brown Sugar Goo, Sugared Toasted Pecans and Lots of Unsweetened Whipped Cream 9

Lemon Meringue Crepes with Vanilla Sauce and Roasted Pear 9

Fresh Pear and Cranberry Crumble with Crème Fraîche 9

Fresh Banana Cream Shortcake with Salty Peanut Crunch, Whipped Cream and Caramel Sauce 9

Brown Sugar Tart with Lemon "Fool", Fresh Strawberries and Vanilla Custard Sauce 9

Empire's Apple Pie- Caramelized Apples layered with Flaky Tart Crust and Whipped Cream 9

Chocolate-filled Caramelized Bomboloncino with Custard Sauce, Fresh Orange and Whipped Cream 9

Dessert Wine

By the Glass

1992 Luigarotti Vin Santo 5.75 N.V Mionetto Moscato Dolce 6.75 N.V Saracco Moscato D'Asti 7.25

By the Half Bottle

1997 Domaine de Coyeaux Muscat de Beaumes-de-Venise 25

1996 Chateau la Rame Sainte-Croix-du-Mont 27

1999 Maison Nicholas Sauternes 19

Coffee

Illy Espresso (normale or decaffeinated) 3

Barista Blend 2

Illy Double Espresso (normale or decaffeinated) 4

Empire Blend (decaffeinated) 2

Illy Cappuccino (normale or decaffeinated) 4 **Illy Caffè Latte** (normale or decaffeinated) 4

Teas by the Pot 3.50 (except where indicated*)

PURE TEAS

In Pursuit of Tea *Tieguanyin Competition Monkey Picked Oolong Tea 5.50- *Pu-erh Toucha 4.50-
Ceylon Orange Pekoe Black Tea- *Green Sea Anemone Green Tea (served in a wine glass) 6.50

FLAVORED TEAS AND CHAIS

Blue Flower Earl Grey Black Tea- Monk's Blend Black Tea-

Masala Chai- Hai Chi- Tiger Hill Nilgiri Black Tea- Highland Chai- Mango Mist Black Tea-

Peachy White Black Tea- Moroccan Mint Black Tea- Pear and Pomegranate Black Tea

Mariage Frères Casablanca Black Tea- Tzar Alexandre Black Tea- Fils du Ciel Black Tea

DECAFS AND HERBALS

Tealuxe Decaf Irish Breakfast Black Tea-Decaf Apricot Black Tea-

Celestial Seasonings *Peppermint Herbal Tea 2.00- *Chamomile Herbal Tea 2.00

Twinings *Earl Grey Black Tea 2.00- *Decaf Earl Grey Black Tea 2.00- *English Breakfast Black Tea 2.00

A 20% gratuity will be added to parties of six or more. Please tell us about any time restrictions when ordering.
FOOD ALLERGIES? PLEASE NOTIFY YOUR SERVER IMMEDIATELY!!

EMPIRE

p r o v i d e n c e

Martinis and Special Cocktails \$8

"A Christmas Carol"

Featured Cocktail

CHARLES DICKENS

Celebrate the 25th anniversary of Trinity Rep's production of "A Christmas Carol" with this perfect yuletide aperitif.

Tanqueray Malacca, Pimm's, muddled candied cranberries and a festive orange twist served up. A wonderful holiday treat!

THE ACTORS' MARTINI

Bombay Sapphire, Rhum Barbancourt, Benedictine and an orange twist

LEMON FROST

Premium Svedka Vodka, Cointreau, Fresh Squeezed Lime and a float of Nino Franco Prosecco

DIRTY OAXACA

Patron Silver, Cointreau, Fresh Lime Juice and a Monte Alban Mezcal Float, garnished with Lime Zest

RISE

Bombay Sapphire, a splash of dry Vermouth, Fresh Lime Juice, a touch of sweetness and a splash of Apple Juice, garnished with a Baby Apple, Orange and Lemon Zests

EMPIRE'S JOHNNY APPLESEED

A non-alcoholic blend of Apple Juice, Lemon-lime and Grenedine on the rocks, garnished with a Baby Apple \$4

THE CLASSIC EMPIRE COCKTAIL

Mount Gay Rum, Fresh Lemon, Nino Franco Prosecco, and a touch of sweetness, served with a twist of orange

EMPIRE'S MOJITO

Fresh Mint, muddled with Lime and Natural Cane Sugar, on the Rocks with Pitu Cachaça, Bacardi Limon, Bärenjäger Honey Liqueur and Fresh Lime Juice

TROPICAL STORM LILIA

A Refreshing Non-Alcoholic Blend of Exotic Flavors! Mango, Passionfruit, Pineapple, Orange and Cranberry Juices with a lemon-lime float and adorned with Fresh Fruit \$4

THE PRETTY WOMAN

Premium Sauza Hornitos, Fresh Squeezed Grapefruit and splash of Chambord

MORNING IN JAIL

Absolut Citron, Mount Gay Rum, a splash of orange juice and a slice of Orange

CHAMPAGNE AND PROSECCO BY THE GLASS

N.V. Veuve Clicquot Yellow Label 13
N.V. Nino Franco Prosecco "Rustico" 7.75
1997 Westport Rivers Brut Cuvee RJR 11
N.V. Pommery Extra Dry "POP" 15 btl.

WHITES BY THE GLASS

1999 Pepperwood Grove Chardonnay 6.25
1997 Stevenot Sierra Foothills Chardonnay 7.25
1999 Spasso Vintner Selection Pinot Grigio 6.25
2000 Henri Bourgeois Petit Bourgeois Sauvignon Blanc 7.25
1998 Mirassou Monterey County Pinot Blanc 7.75
2000 Il Frascati di Monte Superiore 6.75

REDS BY THE GLASS

2000 Di Majo Norante Sangiovese 7.25
1999 Pepperwood Merlot 6.25
1999 Pepperwood Syrah 6.25
1996 Chateau Routas Agrippa 9.25
1997 Esporao Requengos Reserva 8.75

ROSÉ BY THE GLASS

1999 Tasca d'Almerita Rose di Regaleali 6.75

BEERS \$4

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| <i>Budweiser/Bud Light</i> | <i>Wolaver's Organic Brown Ale</i> |
| <i>Amstel Light/Heineken</i> | <i>Grolsch Premium Lager</i> |
| <i>Old Speckled Hen</i> | <i>Samuel Adams Boston Lager</i> |
| <i>Bass Ale</i> | <i>Red Hook Winterhook</i> |
| <i>Guinness Draught Ale</i> | <i>Red Hook Hefeweizen Wheat Ale</i> |
| <i>O'Douls/Kaliber (non-alcoholic)</i> | <i>Anchor Steam Beer</i> |

CELLAR SELECTIONS \$40 & UNDER

1999 Quinta da Romeira Arinto 33

This fresh tasting medium bodied wine from Bucelas is perfect with seafood, vegetable dishes and a great variety of Empire's appetizer offerings like Marinated Shrimp and Fennel Salad and any of the crispy fried Stecchis. 100% Arinto is the grape here, with bright lemon and green apple in the nose and refreshing crispness on the palate

1996 Château Falfas Côtes-du-Borg 40

Bio-Dynamically produced blend of Merlot 55%, Cabernet 30%, Malbec 15%, aged in small oak barrels. Concentrated ripe fruit, medium bodied with rich, well balanced structure and finish