

Back to First and Last



Sunday Brunch

(Sunday Brunch selections may vary. For private parties of 20 guests or more, \$19.99 per person)

Served with Complimentary Coffee, Tea & Orange Juice

Breakfast Station

Pancakes Eggs Benedict Scrambled Eggs Breakfast Pizzas
Sausage and Bacon Corned Beef Hash Home-Fried Potatoes
Belgian Waffles *(with choice of
strawberries, blueberries, whipped cream, almonds, chocolate chips)*

Continental Station

Mini Muffins Assorted Danish & Pastries Granola
Freshly Baked Bagels Cream Cheese Assorted Jams & Butter
Fresh Fruit Platter with Pineapple, Melons & Strawberries

Lunch Station

Penne Vodka Chicken Francese Sausage & Peppers
Eggplant Rollatini Roasted Pork Loin Cheese & Pepperoni Pizza
Meatballs & Sausages Fresh Mixed Vegetables Spring Rice
Basket of Focaccia Bread Baked Fish *(swordfish, salmon, or scrod)* Chicken Stemperata

Salad Station

Tossed Garden Salad Caesar Salad Arugula Salad
Hot Pepper Platter Roasted Pepper Platter

Dessert Station

Apple Crisp Tiramisu German Chocolate Cake Cheesecake

Specialty Beverages

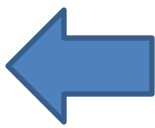
(prices are per person)

Mimosa Cocktail *(orange juice & champagne)* (\$7.25)

Bloody Mary *(spiced tomato juice & vodka)* (\$6.50)

*To book your event, contact Gerrie by phone (860-563-7449) or fax (860-563-4344).
Ask about private hosted bar, cocktail parties, plated dinners, and specialty cakes.*

All prices are subject to CT state sales tax. An 18% gratuity is added for service. Prices and menu are subject to change.



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Wine & Beer

Wines

	<i>GLASS</i>	<i>BOTTLE</i>
<i>Sparkling</i>		
#303 Brut, Domaine Chandon	\$ 6.99	.. \$ 30.00
<i>Blush</i>		
#303 White Zinfandel, Nathanson Creek	5.95	.. 20.00
#304 White Zinfandel, Beringer	6.25	.. 21.00
<i>White</i>		
#102 Chardonnay, Nathanson Creek	6.25	.. 20.00
#104 Chardonnay, Simi		30.00
#105 Chardonnay, Estancia	7.25	.. 27.00
#106 Sauvignon Blanc, Veramonte	7.00	.. 25.00
#107 Fume Blanc, Gesyer Peak		22.00
#108 Pinot Grigio, Santa Marina	6.25	.. 21.00
#109 Pinot Grigio Lumina, Ruffino	7.25	.. 27.00
#110 Pinot Grigio, Santa Margherita		37.00
#111 Pinot Grigio, Santa Margherita	$\frac{1}{2}$ <i>Bottle</i>	21.00
<i>Red</i>		
#201 Merlot, Hacienda	6.50	.. 22.00
#202 Merlot, Rutherford Hill		35.00
#203 Merlot, Rutherford Hill	$\frac{1}{2}$ <i>Bottle</i>	19.00
#204 Merlot, Santa Margherita		29.00
#205 Shiraz, Bin 555, Wyndham Estates	7.00	.. 25.00
#206 Cabernet Sauvignon, Coastal B.V.	7.25	.. 27.00
#207 Cabernet Sauvignon, Sebastiani		28.00
#208 Pinot Noir, Santa Marina	6.25	.. 21.00
#209 Pinot Noir, Pepperwood		22.00
#210 Zinfandel, Vintners Blend, Ravenswood	7.25	.. 27.00
#211 Chianti, Ruffino	6.50	.. 23.00
#212 Chianti Classico, Aziano, Ruffino		30.00
#213 Chianti Classico Riserva, Ducale Traditional, Ruffino		39.00
#214 Valpolicella, Masi		27.00

Beers

	<i>MUG</i>	<i>PITCHER</i>
<i>On Tap</i>		
Miller Light (USA)	\$ 3.75	.. \$ 14.95
Budweiser (USA)	3.75	.. 14.95
Bass Ale (England)	5.25	.. 18.99
Guinness Stout (Ireland)	5.25	.. 18.99
Black & Tan (The Original)	5.25	.. 18.99
Stella Artois (Belgium)	5.25	.. 18.99
Sierra Nevada Pale Ale (California)	5.25	.. 18.99
<i>Bottled</i>		
Sam Adams (Boston)		5.25
Budweiser		4.25
Bud Light		4.25
Rolling Rock		4.25
Coors Light		4.25
Heineken (Holland)		5.25
Amstel Light (Holland)		5.25
Newcastle (England)		5.25
Moretti, Peroni (Italy)		5.25
Corona (Mexico)		5.25
Corona Light (Mexico)		5.25
Mike's Hard Lemonade		5.25
Smirnoff Ice		5.25

Beverages

Coffee (<i>regular or decaffeinated</i>)	\$ 2.25
Espresso	2.95
Cappuccino	3.75
Lemonade	2.50
Iced Tea (<i>freshly brewed, unsweetened</i>)	2.25
San Pellegrino Mineral Water	4.50
Milk & Juices	2.25
Soda (<i>with free refills</i>)	<i>GLASS</i> 2.25 <i>PITCHER</i> 8.95
(Coke, Diet Coke, Sprite, Orange, Ginger Ale, Club Soda, Birch Beer)	

Sunday Brunch
10:30 a.m. to 2:00 p.m.

Banquet Facilities
Available

Gift Certificates
Available

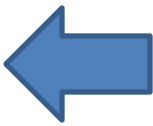
Our Fresh Breads
Baked Daily

Ask about our private plated and buffet dinners, cocktail parties, and Sunday Brunch parties.

GENERAL MANAGER: MICHAEL J. BELLOBUONO

EXECUTIVE CHEF: RICHARD MADLEY

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220 Main Street Middletown, CT
860-347-2220

Directions & Parking

Traveling on I-91 North or South:

Follow I-91 to Exit 22 for Route 9 South. Follow Route 9 South to Exit 15. Proceed one block to the intersection with Main Street. Take a left onto Main Street. The restaurant is a brick building, a few blocks on the left, at the intersection with Dingwall Drive (in the same building with the police station and the clock tower).

Traveling on Route 9 North:

Follow Route 9 North to Exit 15 and follow the directions above.

Traveling on Route 9 South:

Follow Route 9 South to Exit 15 and follow the directions above.

Traveling on Route 66 East:

When you arrive at the intersection of Route 66 and Main Street, turn right. The restaurant is a brick building, a few blocks on the left, at the intersection with Dingwall Drive (in the same building as the police station and the clock tower).

Free Parking in Lot (afternoon weekdays)

During the week, there is free parking on the upper level of the Municipal Garage. The entrance to the garage is on Court Street, next to the Baldwin Courthouse (see map below). There is convenient access to Main Street via the pedestrian mall next to the police station.

Free Underground Parking (after 4 p.m. weekdays)

After 4 p.m. weekdays, the lower level of the Municipal Garage is available for free parking. The entrance to the garage is on Dingwall Drive, across from the Destinta Movie Theaters (see map below).

Take-Out Orders

For your convenience, the parking spaces on the Dingwall Drive side of the restaurant are designated for carry-out pickup, with a 10-minute parking limit.

