

Our PIZZA is made with
ORGANIC
"00" Flour



ASSOCIAZIONE
VERACE
PIZZA
NAPOLITANA

il Canale
Georgetown™

ASK FOR GLUTEN FREE OPTIONS**

\$35 RW BRUNCH MENU

Enjoy a selection of Italian favorites with a brunch inspired twist!

Available only Sunday 11am-4pm
(Served in addition to our full menu)

Step 1: Choose your BRUNCHscetta

- **PROCIUTTO (2PCS):** Ricotta cheese topped with Prosciutto di Parma*, EV00, touch of black pepper
- **AL SALMONE (2PCS):** Stracciatella cheese, Smoked Salmon, Arugula
- **TONNO (2PCS):** Tuna cream, Arugula, Balsamic Glaze
- **PESTO (2PCS):** Stracciatella cheese, Fresh Basil Pesto, Sundried Tomatoes

Step 2: Choose your Brunch Main

PIZZA

- **CARBONARA PIZZA (WHITE):** Imported Fior di Latte mozzarella, sliced *guanciale, fresh egg***, Grana Padano, black pepper, olive oil
- **PIZZA BREAKFAST:** San Marzano Tomato sauce, Imported Fior di Latte mozzarella, One egg in the middle and arugula
- **SALMONE BRUNCH PIZZA:** Imported Fior di Latte mozzarella, Smoked Salmon, Stracciatella cheese, Capers, Arugula, Shaved Parmigiano Reggiano
- **LA DOLCE VITA (WHITE):** Imported Fior di Latte mozzarella, Imported Fontina, Blue Cheese, Caramelized Walnuts, Honey

OR

PANCAKES

- **BUTTERMILK PANCAKES:** double stack topped with Maple Syrup, Whipped Cream, Powdered Sugar
- **CANNOLI PANCAKES:** double stack topped with Ricotta Cream filling imported from owner's hometown in Agrigento Sicily, Cannoli Shells, Pistachio, Powdered Sugar
- **TIRAMISU PANCAKES:** double stack topped with traditional Tiramisu Mascarpone, Coffee dipped Ladyfingers, Powdered Sugar
- **LIMONCELLO PANCAKES:** double stack topped with housemade alcohol-free Limoncello Cream, Whipped Cream, Powdered Sugar

EGGS BENEDICT

- **CLASSICO:** Sautéed Spinach, Fresh sliced Tomato, two Poached Eggs***, Hollandaise Sauce. Crispy Italian Guanciale*, on top of housemade Parmesan bread
- **ITALIANO:** Burrata Cheese, Prosciutto di Parma*, two Poached Eggs***, Hollandaise Sauce, Fresh Basil Pesto, on top of housemade Parmesan bread
- **AL SALMONE:** Burrata Cheese, Smoked Salmon, two Poached Eggs***, Arugula, Hollandaise Sauce, Onions, on top of housemade Parmesan bread

OR

WAFFLES

- **BUTTERMILK WAFFLE:** topped with Whipped Cream, Fresh Blueberries, Crushed Almonds
- **HANGOVER HERBS WAFFLE:** Herb and Seasoned Waffle topped with Stracciatella Cheese, Smoked Salmon, Poached Egg***, Hollandaise Sauce, Onions

Step 3: Choose your Side

- **ROASTED POTATOES**
- **MIX OF FRUITS**
- **TWO EGGS (FRIED OR SCRAMBLED)**
- **SAUTEED SPINACH**

* Pork product

** If you are Celiac, cross contaminations may occur. Il Canale is unable to guarantee that any item can be completely free of allergens and will not be held responsible for such instances

***Consumer Advisory: consuming raw or undercooked egg may increase your risk of foodborne illness

****Restaurant Week menus are offered at a fixed price for a 3 course meal. Prices do not include tax and gratuity. This menu offering is priced per person and does not allow for splitting, sharing, or substitutions. Thank you for your understanding and for choosing Il Canale!