



Sunday May 11, 2025

11:30am to 6pm

Brunch

Lobster Benedict 25

Toasted English muffin topped with lobster meat, Spinach, roasted tomatoes, 2 poached eggs with a side of hollandaise served with hash brown potato

French Toast 18

Sliced "Pan di Mie" dipped in seasoned egg batter, cinnamon butter, maple syrup

Southport Sunrise 19

2 eggs any style, served with potato hash and thick cut bacon

Frittata 21

Eggs, asparagus, roasted mushrooms, caramelized onions, goat cheese served with chicken apple sausage

Blue Corn Buttermilk Pancake 18

Cinnamon butter, maple syrup, side of thick cut bacon

Ricotta Toast 21

Toasted sourdough, topped with honey, whipped ricotta, fresh figs, berries and pistachios

Capri Omelet 21

Eggs, peppers, onions, spinach, pancetta, shredded provolone cheese served with hash brown potato

Appetizers

Garden Minestrone 12

Light tomato base soup, garden vegetables,
Cannellini beans with Orzo pasta

Caesar Salad 14

Chopped romaine, house made Caesar dressing,
Parmigiano herbed crouton and\ cherry tomatoes

Rosies Meatballs 16

Three meatballs made with veal, beef, pork, pine
nuts, raisins, Parmigiano, sweet onions, garlic,
parsley, marinara

Artichoke Hearts 16 GF

Pan seared, simmered with white wine, garlic, a
touch of butter, served with petite greens and
shaved Parmigiano Reggiano

Entrees

Paci Burger 25

Ground brisket and short rib topped with Gruyere
cheese, caramelized onions, tomato jam
and arugula served with a side of kettle chips

Soft Shell Crabwich 24

Pan fried soft shell crab, tomato, arugula, spicy
orange mayo, on a brioche roll with a side of kettle
chips

Chicken Milanese 36

Pan seared breaded chicken cutlet, ciabatta
breadcrumbs, topped with baby arugula salad,
dressed in e.v.o.o., cherry tomatoes and onions

Eggplant Parmigiano 34

Traditional Italian layered breaded eggplant with
house marinara, fresh basil, mozzarella and
parmigiano

Cavatelli Pesto 34

Cavatelli pasta tossed with fresh basil pesto, artichokes, sun-dried tomato and peas

Braised short Ribs 44

Creamy parmesan polenta, red wine demi glace, Grilled asparagus .

Salmon Picatta 35

Grilled Faroe Island Organic Salmon topped with a lemon white wine caper sauce with Basmati Rice pilaf and grilled asparagus.

Kids Menu **\$16**

Grilled Cheese

Penne with butter cheese or marinara

Paci Burger with Kettle Chips

Pancakes, butter maple syrup

Bacon & egg sandwich toasted brioche roll

Sides **\$8**

Bacon

Sausage

Hash Brown Potatoes

Grilled Asparagus

Sauteed Spinach

Gratuity of 22% added to parties of six or more

*Ask us about catering or
booking your private event!*

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs
reduces the risk of food borne illness.

Before placing your order, please inform your server if a
person in your party has a food allergy