

CARAMELLA

ALL YOU CAN EAT BRUNCH

55 per person

Includes all items below, subject to change due to availability or season. Prices indicate additional charges.

SALADS & APPETIZERS

- Oysters on the Half Shell* (gf)
Add 1/2 oz. caviar + 8 ea.
- Jumbo Shrimp Cocktail (3 pcs) (gf)
calabrian chili cocktail sauce
- Arugula and Shaved Fennel (gf, v, vg)
roasted pine nuts, parmigiano, lemon vinaigrette
- Tuna Tartare Arancini*
carnaroli rice, herbs, lemon
- Veal Parmigiano Meatballs
marinara
- Classic Caesar (v) † ††
romaine, parmesan, croutons
- Garlic Cheese Bread (v)
marinara, pesto
- Prosciutto di Parma & Seasonal Fruit (gf)
aged basalmic, mint
- Bone Marrow Surf & Turf † + 7
rock shrimp, garlic butter

ITALIAN BRUNCH FARE

- Florentine Pancake
citrus, vanilla, toasted hazelnuts, whipped mascarpone
- Farmers Eggs* (gf)
scrambled or fried, home fries, neuske bacon
- Caprese Avocado Toast* (v) † ††
grilled country bread, heirloom tomatoes, mozzarella, aged balsamic
- Chicken Caesar Salad Eggs Benedict*
focaccia, poached egg, pecorino romano, caesar hollandaise
- Chicken & Waffles
crispy mary's chicken, candied pecans, calabrian crema, bourbon maple syrup
- Frittata Al Forno (gf)
italian tomatoes, mozzarella, zucchini, roasted peppers, basil pesto, fontina cheese
- Tiramisu French Toast
mascarpone, espresso, Kahlúa, organic maple syrup
- Steak & Eggs* (gf) + 10
strip steak, zucchini hash, 3 eggs your way

OMELETTES

- Classic Italian mozzarella, diced tomatoes, fresh basil (gf, v)
- Mushroom & Prosciutto crispy prosciutto, thyme, provolone (gf)
- Pesto & Sun-Dried Tomato goat cheese, spinach, shallots (gf)

HOUSE SPECIALTIES

- Spaghetti Carbonara guanciale, prosciutto, pancetta, pecorino, black pepper †
- Spicy Tomato Penne cream, calabrese chili, parmesan (v) † ††
- Cavatelli Bolognese ground veal, tomato, parmesan †
- Stuffed Chicken Parmigiano house breadcrumbs
- Chilean Sea Bass Piccata lemon, capers, butter (gf, v) + 12

FRESHLY SHAVED TRUFFLES
added to any dish + 39

TRIMMINGS

- Nueski's Bacon
- Caramella Home Fries (v)
- Zucchini Hash (gf, v, vg)
- Breakfast Sausages
- Grilled Broccoli (gf, v) ††
- Wagyu Steak Fries (gf) + 6

FIRE-ROASTED & GRILLED

CARNE (gf)

- 8oz Filet Mignon * + 12
- 14oz New York Strip * + 15

MARE

- Branzino (gf) + 10
- Salmon* (v) † + 10

SAUCES (gf)

- Peppercorn + 3
- House Steak Sauce + 3
- Salsa Verde (v, vg) + 3

TOP OFFS

- Gorgonzola Crust (gf, v) + 3
- Roasted Bone Marrow (gf) + 5
- Jumbo Lump Crab (gf, v) + 7

BOTTOMLESS BEVERAGES

per person, 2 hour limit

- Bloody Mary + 39
Wheatley Vodka
Premium House Bloody Mary Mix

- Classic Mimosa + 39
prosecco
Mix it your way: orange, pineapple, or cranberry
Elevate your experience with Champagne + 79

- Bloody Maria + 39
Código 1530 Blanco Tequila
Premium House Bloody Mary Mix

DESSERTS

+ 10 per item

- Signature Caramella Tart
dark chocolate custard, salted caramel
- Budino (v) †
citrus custard, pirouette cookies

- Tiramisu
ladyfinger sponge, mascarpone, espresso
- NY-Style Cheesecake (v)
raspberry coulis, market berries