

## 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

Select Three

**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 balsamic, mint

**Bone Marrow Surf & Turf †** + 7  
rock shrimp, garlic butter

### ITALIAN BRUNCH FARE

Select Three

**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

Select Three

**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

### TRIMMINGS

Select Three

Nueski's Bacon

Caramella Home Fries (v)

Zucchini Hash (gf, v, vg)

Breakfast Sausages

Grilled Broccoli (gf, v) ††

Wagyu Steak Fries \* (gf) + 6

### FRESHLY SHAVED TRUFFLES

added to any dish + 39

### 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

(gf) - Gluten-Free (v) - Vegan (vg) - Vegetarian † - Can Be Made Gluten-Free †† - Can Be Made Vegetarian

\* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.