

# Marisella

## EASTER BRUNCH 2026

95 per person

### TO START

*family style*

FOCACCIA BREAD BASKET  
whipped ricotta & cherry compote  
avocado & tomato chili oil

### FIRST COURSE

*choice of*

#### EGGS IN PURGATORY

poached eggs, pomodoro, peppers, parmesan, fried herbs

#### FRITTATA

eggs, leeks, potato, white cheddar, fine herb aioli,  
market greens with lemon vinaigrette

#### BREAKFAST SANDWICH

eggs, mortadella, provolone, garlic aioli, arugula, pickled fennel,  
market greens with lemon vinaigrette

#### BRANZINO

herbed yogurt, confit leeks, chili oil, crispy leeks

#### SHORT RIB HASH

crispy potatoes, peppers, onion, herbs, pickled fresnos, aioli  
++ fried egg

#### MAFALDINE ALLA SCOGLIO

clams, calamari, mussels, tomato, fennel, clabrian jus, lemon, herbs

### SUPPLEMENTS

PANCAKE <sup>+25</sup>

bananas foster, coconut, salted caramel, chantilly

### FOR THE TABLE

#### FRIED POTATOES

beef tallow, fritto seasoning, fried herbs

#### MAPLE GLAZED BACON

### DESSERT

#### ASSORTIMENTO DI DOLCI

fruit tart, chocolate tart, profiterole

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

A 3.5% employee benefit charge is added to all transactions and can be removed upon request.