

Marisella

MOTHER'S DAY BRUNCH

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, asparagus, peas, spinach, goat cheese, fine herb aioli,
market greens with lemon vinaigrette

BREAKFAST SANDWICH

eggs, bacon, cheddar, garlic aioli, 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 ⁺²⁵

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.