

EXECUTIVE CHEF: Raffaele Solinas

WELCOME TO BRUNCH AT

Maiella

\$34

enjoy our complimentary basket
chocolate croissant, blueberry, corn
and chocolate muffins, panettone,
& elephant ears



BRUNCH SIDES

choose one

**APPLEWOOD
SMOKED BACON**

**HOMEMADE SWEET
AND SPICY SAUSAGE**

**CRISPY PARMESAN
POTATOES**

CREAMY POLENTA

**BRUSSEL SPROUTS
& PANCETTA**

ZUCCHINI FRITTI

BRUNCH BEVERAGES

choose one

BLOODY MARY
fris vodka, spicy tomato juice,
bacon, olive

BELLINI
prosecco spumanti, peach
puree

**PROSECCO CON
FRUTTA**
prosecco spumanti, fruit puree

MIMOSA
prosecco spumanti, fresh
orange juice

BRUNCH ENTREES

choose one

ITALIAN TOAST

panettone, mascarpone, sour cherry, fresh mint,
maple syrup

PANCAKES

lemon ricotta pancakes, blueberries, lemon
custard cream

WAFFLE

crispy whole grain waffle, strawberries, mascarpone, basil,
maple syrup

TORTINO dello CHEF

homemade quiche of the day, organic greens

UOVA in PURGATORIO

eggs, spicy pork sausage, polenta, tomato, stracciatella

STRAPAZZATE

eggs, crostino, wild mushrooms, smoked prosciutto,
parmesan potatoes

UOVA in CAMICIA

eggs benedict with choice of bacon or smoked salmon,
parmesan potatoes

TEGAMINO DI SALSICCIA

eggs, spicy sausage, bell peppers, ricotta

COSTATA supp 11

8 oz ribeye, arugula, fries, hollandaise

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

LUNCH APPS

BURRATA 18

creamy mozzarella, sundried tomato, prosciutto, figs

INSALATA di BIANCA 12

endive salad, frisee, romaine, walnuts, gorgonzola

INSALATA di SPINACI 14

baby spinach, caramelized pear, goat cheese, currants

SALMONE AFFUMICATO 15

smoked salmon, burrata, bell peppers, taggiasca olive

CAPELANTE e CAVOLETTI 16

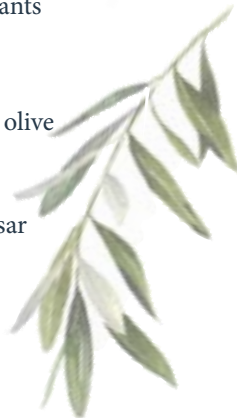
seared sea scallops, brussel sprouts, pecans, ceasar

SPIEDINO di CALAMARI 16

grilled calamari, herb bread crumbs, greens

MELANZANE 12

eggplant, spinach, mozzarella, tomato



-gluten free pasta is available-

LUNCH PASTAS

FETTUCCINI MAIELLA 34

sangiovese wine infused pasta, parmesan, seasonal truffle

BUCATINI "cacio e pepe" 28

bucatini pasta, pecorino romano, black pepper

** pasta is prepared table side with a cheese wheel **

SPAGHETTI e POLPETTE 22

house made spaghetti, meatballs, tomato, basil

PACCHERI all' RAGU 24

braised beef ragu, pestata, sweet peas, shaved pecorino

AGNOLOTTI al CAPRINO 26

goat cheese ravioli, pistachios pesto, parmigiano, basil

RISOTTO ai FUNGHI 28

canaroli rice, porcini, truffle, parmesan basket

RISOTTO di GAMBERI 32

canaroli rice, grilled shrimp

LUNCH ENTREES

SALMONE al FORNO 29

atlantic salmon, bell pepper puree, asparagus

BASSO al NERO 29

black sea bass, zucchini, lemon, caper, taggiasca olive

CORTA di MANZO 29

braised short rib, creamy polents, parmesan

SALTINBOCCA alla ROMANA 32

veal scalloppine, prosciutto, fingerlings, broccoli rabe, sage

MAIELLA'S CHICKEN PARMESAN 28

lightly breaded chicken breast, three cheeses, arugula

PAILLARD di POLLO 28

grilled chicken, fresh arugula, grape tomato, parmesan

GAMBERONI 29

grilled jumbo shrimp, tomatoes, seaweed salad, caviar

MAIELLA BURGER 21

8 oz prime beef, stracciatella, salsa rosa, fries

COSTATA di MANZO 120 **for two

46 oz prime ribeye tomahawk steak, potato gratin, grilled asparagus, rainbow carrots