

# BRUNCH MENU

## RAW BAR

**Shrimp Cocktail 25**  
Tiger shrimp, cocktail sauce, buttermilk horseradish, lemon gel

**Beef Tartare 22**  
Oyster mayo, fresh parsley, egg yolk, crispy focaccia

**Yellowfin Tuna Crudo 20**  
Scallion, pickled ginger, serrano, crispy shallots

**Hamachi Crudo 20**  
Yellowtail, honey crisp apples, jalapeños, pickled fennel, cider gel

## SMALL BITES

**Artisanal Salad 19**  
Artisanal lettuce, figs, ricotta salata, Castelvetrano olives, shallot vinaigrette +\$2 egg

**Lactinato Kale 19**  
Tuscan kale, candied lemon, soft poached egg, spiced walnuts, pecorino, lemon vinaigrette +\$2 egg

**Clam Strips 20**  
Ipswich clams, lightly pan fried, homemade tartar sauce

**Nonna's Meatballs 20**  
House blend, San Marzano tomato sauce, ricotta, fresh basil

## PIZZA

**Eggs & Potatoes 20**  
Sausage, peppers, breakfast potatoes, fresh mozzarella, cherry tomatoes, sunny side eggs

**Everything Bagel 22**  
Cured salmon, whipped cream cheese, everything bagel seasoning, parsley, dill, cappers

**Margherita 19**  
San Manzano tomatoes, fresh mozzarella and fresh basil

**Truffle Prosciutto 24**  
Fresh ricotta, wild mushrooms, prosciutto di parma, white truffle oil

## PASTA

ALL PASTA IS MADE FRESH IN-HOUSE DAILY

**Spicy Rigatoni 24**  
Rigatoni, Nino's vodka sauce, calabrian chili

**Carbonara 25**  
Bucatini, egg yolk, pecorino, pancetta

**Tagliatelle Bolognese 29**  
Veal and pork Bolognese, parmesan, fresh basil

## BRUNCH PLATES

**Panettone French Toast 20**  
Vanilla custard, soaked panettone bread, homemade bourbon apple compote

**Steak and Eggs 45**  
Chargrilled wagyu bavette steak, two eggs, breakfast potatoes, tomato relish

**Carrot Cake Pancakes 20**  
Maple whipped cream cheese, smoked apple carrot slaw

**Egg Plate 20**  
Two eggs, sausage, bacon, breakfast potatoes, salad, sourdough bread

**Omelette Florentine 20**  
Fontina cheese, sautéed spinach, caramelized onions

**Salmon Benedict 21**  
Cured salmon, sautéed spinach, soft poached eggs, homemade hollandaise sauce, English muffin

**Classic Benedict 20**  
Canadian bacon, sauteed spinach, soft poached eggs, homemade hollandaise sauce, English muffin

**Benedict Florentine 19**  
Sauté spinach, soft poached eggs, homemade hollandaise sauce, English muffin

**Nino's Burger 23**  
8oz Nino's blend, tomato aioli, pickled red onion, crispy prosciutto, bread butter pickles, fontina cheese +\$2 egg

## SIDES

French Fries 9 | Sausage 10 | Bacon 10 | Spinach 9  
Two Eggs 5 | Breakfast Potatoes 9 | English Muffin (GF) 4

## DESSERTS

**Tiramisu for Two 18**  
Zabaglione, sweet marsala, bitter cacao

**Coconut Pannacotta 14**  
Coconut infused pannacotta, tropical fruit, lime curd

**Almond Cake 14**  
Whipped marscapone, seasonal fruit

**Artisanal Gelato 10**

\*\*Parties 8 or more will have a automatic 20% gratuity added to the bill\*\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*