

# BRUNCH

## FAVORITES

### NINOS AQ BREAKFAST PLATE | \$15 (GF)

2 eggs any style with home fries, nueskes bacon, & breakfast sausage

### TUSCAN BAKED EGGS | \$14 (GF)

San Marzano tomato sauce, pecorino toscana, basil, charred bread

### EGG WHITE FRITTATA | \$14 (GF)

Tuscan lacinato kale, avocado, Eckerton Farm tomatoes, ricotta salata

### EGGS BENEDICT | \$13 (GF)

Poached eggs, housemade hollandaise, chives  
*(Add smoked salmon \$6 | Add braised brisket \$6)*

### WARM BREAD PUDDING FRENCH TOAST | \$15 (GF)

Apple compote, seasonal fruit, cinnamon infused maple syrup

### CHARRED AVOCADO TOAST | \$13 (GF)

Smashed avocado puree, charred avocado, calabrian chili, jalapeno, radishes *(Add sunny-side up eggs \$3 | Add nueskes bacon \$3)*

### LEMON RICOTTA PANCAKES | \$15

Blueberry lemon compote, maple maldon salt butter

### DUTCH BABY | \$17 (GF)

Fluffy german style pancake, warm nutella

### CALABRIAN CHILAQUILES | \$15 (GF)

Corn tortillas, salsa verde, ricotta salata, crispy Nduja bits  
*(Add sunny-side up eggs \$3 | Add skirt steak \$10)*

### FRIED CHICKEN N "GRITS" | \$19 (GF)

Fried chicken, stone ground polenta, marsala pink peppercorn maple syrup

### CARBONARA | \$18 (GF)

Housemade spaghetti, egg yolk, crispy prosciutto, pecorino

### BRISKET EGG N CHEESE SANDWICH | \$15 (GF)

2 eggs sunny-side up, white cheddar, grilled tomato, watercress, thousand island dressing, homemade brioche bun

### DRY AGED BURGER | \$19 (GF IF NOBUN)

Dry aged burger blend, blue, caramelized onions, gorgonzola, dijonaise, tomato, baby lettuce, housemade bun

### SLOW SIMMERED SMASHED MEATBALLS | \$16 (GF IF NO BREAD)

Whipped ricotta, herbs, charred bread, pecorino, basil

### NICKY SANTORO'S VEAL PARM FOR 2 | \$56

Panko crusted veal chop, vodka sauce, caciocavallo, calabrian chili, fried basil. Served with spaghetti

### SEASONAL FRUIT PLATTER | \$12 (GF)

Assorted seasonal fruits, local honey

### STRACCIATELLA DI BUFULA PARFAIT | \$15 (GF)

Seasonal berries, acacia honey comb, granola

## SALADS

### QUINOA | \$10 (GF)

Avocado, poached egg, quinoa, french breakfast radish

### LACINTO KALE | \$10 (GF)

Kale, pecorino romano, walnuts, gorgonzola buttermilk

### ARUGULA | \$10 (GF)

Smoked salmon, hard boiled egg, lemon dijon vinaigrette

### LITTLE GEM CAESAR | \$12 (GF)

Boquerones, parmigiano reggiano, croutons, meyer lemon caesar dressing

## PIZZA

### EVERYTHING BAGEL PIZZA | \$18

Whipped chive mascarpone, everything bagel seasoning, smoked salmon

### CACIO E PEPE PIZZA | \$16

Pecorino romano, straciatella di bufula, poached eggs, black pepper

### RUBEN PIZZA | \$18

Housemade beef brisket, caramelized onions, sauerkraut, thousand island

### NUTELLA S'MORE PIZZA | \$16

Crushed hazelnuts, marshmallows, seasonal berries, maldon salt

## SIDES

NUESKES DOUBLE SMOKED BACON \$4   SMOKED SALMON \$6   BREAKFAST SAUSAGE \$4   AVOCADO \$3  
BRISKET \$6   FINGERLING POTATO HOME FRIES \$4   SIDE OF EGGS \$3   HALF GRAPEFRUIT \$6

GF: GLUTEN FREE

# BRUNCH

## COCKTAILS

### ALBA | \$10

Campari, frothy whipped orange juice

### AQ SPIRITZ | \$10

Titos vodka, housemade grapefruit syrup, prosecco

### BLOODY MARIO | \$10

Housemade bloody mary mix, basil, calabrian chili

### BERGDORF LUNCH | \$10

Fresh apples, st. germain, pisco

### STRAWBERRIES N CREAM | \$10

Gin, strawberry syrup, coconut mix

### A COLD NIGHT IN MILANO | \$10

Housemade cold brew, amaro, bitters

### "MYOM" | \$40

Bottle of Organic Prosecco & Housemade Juices

*(Baller package upgrade to Veuve Clicquot for \$80)*

## COFFEE

BROOKLYN ROASTING COMPANY COLD BREW | \$5

AMERICANO | \$4

ESPRESSO | \$3

MACCHIATO | \$5

CAPPUCCINO | \$5

BROOKLYN ROASTING DRIP COFFEE | \$3

## TEA

ART OF TEA EGYPTIAN CHAMOMILE | \$4

ART OF TEA GREEN TEA | \$4

## JUICES

FRESH SQUEEZED ORANGE | \$4

PINEAPPLE GINGER SHOT | \$5

GREEN JUICE SHOT | \$5

## WINE BY THE GLASS

### WHITE

SANTOS ASSYRITIKO | \$12

LIVELLI FIANO | \$11

GRADIUS CIUTTA PINOT GRIGIO | \$11

### ROSÉ

WOLLFER ESTATE ROSE | \$11

LA SPINETTA ROSÉ | \$11

### RED

ALETSSINO TOSCANA ROSSO IGT | \$11

RAMITELLO BIFERNO ROSSO | \$12

CASCINA DEL TORCC BAROLO | \$14

NEWTON NAPA VALLEY CABERNET | \$15

### SPARKLING

CASTELLO DI GAVI FRIZZANTE | \$11

CLETO CHARLIE LAMBRUSCO DI SORBARA | \$10

TERRE DI MERCHE PROSECCO | \$10

VIETTI MOSCATO | \$11

VUEVE CLICQUOT CHAMPANGE | \$80 *(Bottle only)*

