

BRUNCH ALL'ITALIANA

Omelette with zucchini served with vegetables	18
Focaccia bread served with prosciutto crudo and taleggio	20
Ricotta pancakes served with fresh berries and maple syrup	22
Spaghetti alla carbonara o cacio pepe	22
Marinated salmon with burrata cheese and tomato confit	24
Beef burger with smoked mozzarella and rosemary fries	25
Selection of seasonal fresh fruit and yogurt mousse	22
Traditional lasagna Bolognese	20
IL Divo experience 1 course and 2 drinks	50
EXECUTIVE CHEF ANTONIO SAVINO	

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COCKTAILS

Mimosa Bar

-Pomegranate, strawberry, peach, mango, pineapple-

16

Negroni Sbagliato

-Campari, sweet vermouth, prosecco-

18

Aperol Spritz

-Aperol, prosecco, club soda-

16

Lillet Rose Spritz

-Lillet rose, prosecco, club soda-

16

Milanese Brunch Martini

-Gin, Campari, prosecco, fresh lemon-

17

Bloody Mary

-Tito's Vodka, homemade bloodymary mix-

16

Screw Driver

-Absolute vodka, orange juice-

16

Mixed Berries Prosecco

-Prosecco, fresh berries, Chambord-

17