



ITALIAN BRUNCH

ANTIPASTI

Bismarck Asparagus	18
Parmigiana of zucchini with imported smoked mozzarella	18
Eggs Alla Benedettina served with Prosciutto di Parma 24 months	20
Eggs Purgatorio served with roasted potatoes	18
Omelette with mushroom	18
Beef filet carpaccio served with arugula with tomatoes confite and grana Padano	22
Cocktail prawns served with Aurora sauce	20
Eggs "Occhio di Bue" with seasonal truffle	24
Veal liver pate' served with rustic baba'	18

INSALATE

Caprese Salad	15
Arugula with asparagus orange segment and black olives	15
Nizzarda Salad	18

ZUPPA

Soup of the day	M/P
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PRIMI PIATTI

Spaghetti Carbonara	25
Bucatini Amatriciana	25
Ravioli stuffed with ricotta and served with vegetables stew sauce	25
Linguine with Manila clams in garlic olive oil	34
Lasagna Bolognese	23

SECONDI PIATTI

Beef burger served with truffle fries	28
Marinated Salmon served with capers onions and cherry tomatoes	26
Aged ribeye bone in 18oz with mushrooms wine reduction and roasted rainbow potatoes	59
Grilled calamari served with mixed green salad	25
Fried shrimps and artichokes served with tartare sauce	28
Focaccia bread with Prosciutto di Parma 24 months and Taleggio	22

CONTORNI

Sautéed spinach	10
Roasted rainbow potatoes scented with rosemary	10
Truffle French fries	12
Asparagus gratin	10

EXECUTIVE CHEF ANTONIO SAVINO

