



ITALIAN BRUNCH

ANTIPASTI

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| Bismarck Asparagus | 18 |
| Zucchini Parmigiana with smoked mozzarella and salsa al pomodoro | 18 |
| Tuna carpaccio with sesame seeds, radish, watercress and radicchio served with lemon vinaigrette | 30 |
| Calf Veal Liver Patè served with rustic bread and fig mustard | 24 |

EGGS SPECIALITY

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| Bismarck Asparagus | 18 |
| Eggs Alla Benedettina served with Prosciutto di Parma 24 months | 20 |
| Eggs Purgatorio served with roasted potatoes | 18 |
| Omelette with mushroom | 18 |
| Eggs "Occhio di Bue" with seasonal truffle | 28 |

INSALATE

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| Caprese Salad | 15 |
| Arugula with asparagus orange segment and black olives | 15 |
| Baby Gem salad with anchovies dressing | 15 |

ZUPPA

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| Soup of the day | M/P |
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PRIMI PIATTI

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| 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

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| Beef Burger served with truffle fries | 28 |
| Pan Seared Salmon with spinach and lemon sauce | 32 |
| Aged Ribeye Bone 24oz with mushrooms wine reduction and asparagus (For two Persons) | 140 |
| Veal Ossobuco with creamy polenta | 45 |
| Fried shrimps and veggies served with tartare sauce | 25 |
| Focaccia Bread with Prosciutto di Parma 24 months and Taleggio | 22 |

CONTORNI

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

EXECUTIVE CHEF ANTONIO SAVINO

