



ITALIAN BRUNCH

ANTIPASTI

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

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

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

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 vegetable stew sauce	25
Linguine with Manila clams in garlic olive oil	34
Lasagna Bolognese	23

SECONDI PIATTI

Beef Burger served with truffle fries	28
Pan Seared Salmon with spinach and lemon sauce	32
Aged Ribeye Bone 24oz with mushroom 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

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

EXECUTIVE CHEF ANTONIO SAVINO

