



ITALIAN BRUNCH			PRIMI PIATTI		
			Spaghetti Carbonara		25
			Bucatini Amatriciana		25
			Ziti Al pomodoro with Pecorino Romano		26
			Linguine alle Vongole		34
			Lasagna Bolognese		23
ANTIPASTI			SECONDI PIATTI		
Zucchini Parmigiana with smoked Mozzarella and salsa al pomodoro		18	Beef Burger served with truffle fries		28
Raw Tuna with Artichokes and lemon pesto and Farro		29	Pan Seared Salmon with spinach and lemon sauce		32
Calf Veal Liver Patè served with rustic Baba' and fig mustard		22	One Filet Branzino with light cherry tomato sauce		30
			Pan Seared Scallops with cauliflower puree and oyster mushrooms		40
EGGS SPECIALTY			Fried Shrimps and veggies served with tartare sauce		25
Bismarck Asparagus		18	Focaccia Bread with Prosciutto di Parma 24 months, Taleggio and Fries		22
Eggs Alla Benedettina, served with Prosciutto di Parma 24 months		20			
Eggs Purgatorio, served with roasted potatoes		18	CONTORNI		
Omelette with mushroom		18	Sautéed spinach		10
Eggs "Occhio di Bue", served with seasonal truffles		28	Roasted Rainbow potatoes scented with rosemary		10
			Truffle French fries		12
INSALATE			Asparagus gratin		10
Burrata and Cherry tomatoes salad		18			
Arugula with asparagus, orange segments and black olives		15			
Baby Gem salad with anchovy dressing		15			
ZUPPA					
Soup of the day		M/P			

EXECUTIVE CHEF ANTONIO SAVINO

