



ITALIAN BRUNCH

ANTIPASTI

Zucchini Parmigiana with smoked Mozzarella and salsa al pomodoro	18
Octopus Carpaccio with grapefruit and orange segments	26
Calf Veal Liver Patè served with rustic Baba' and fig mustard	22

EGGS SPECIALTY

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", served with seasonal truffles	28

INSALATE

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
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PRIMI PIATTI

Spaghetti Carbonara	25
Bucatini Amatriciana	25
Ziti Al pomodoro with Pecorino Romano	26
Lasagna Bolognese	23
Linguini pasta with Manila clams in white wine sauce	35

SECONDI PIATTI

Beef Burger served with truffle fries	28
Pan Seared Salmon with spinach and lemon sauce	32
One Filet Branzino with light cherry tomato sauce	30
Veal Ossobuco with Risotto Milanese	50
Fried Shrimps and veggies served with tartare sauce	25
Focaccia Bread with Prosciutto di Parma 24 months, Taleggio and Fries	22

CONTORNI

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

EXECUTIVE CHEF ANTONIO SAVINO

