

THE ITALIAN TABLE BRUNCH MENU

All dishes are served at the table sharing style (1 serving per dish)

ANTIPASTI

MANZO
TONNO
CAPESANTE
PANZANELLA
SALUMI

STARTERS

beef tenderloin tartare, red reddish, 'salsa verde'
spicy tuna crudo, avocado, lime, sesame, 'nori', 'ikura'
Hokkaido scallops carpaccio, smoked corn, 'avruga' caviar
Japanese cherry tomatoes, basil, burrata cremoux
selection of cold cuts

PRIMI

CALAMARATA
RISOTTO

FIRST COURSES

tiger prawns, saffron, moscato
eggplant, smoked caciocavallo, San Marzano tomatoes

SECONDI

MIALE
DENTICE
MANZO *add 25*
ROMBO *add 20*

MAIN COURSES (choice of 1 per person)

Duroc pork loin, spiced carrots, port wine reduction
red snapper, Palermo peppers, Romanesco
'Jac' wagyu beef striploin MBS 8/9, oak lettuce, smoked bone marrow
Spanish turbot, green asparagus, orange, saffron 'cacciucco'

DOLCI

SELECTION OF FRUITS & DESSERTS

108

free-flow soft drinks, juices and coffee/tea

138

free-flow sparkling wine, house white and red wine, beer, soft drinks, juices and coffee/tea

168

free-flow Champagne, premium white and red wine, beer, soft drinks, juices and coffee/tea