

WEEKEND BRUNCH

Available on Saturday - Sunday

*Indulge in an authentic Italian aperitivo
with antipasti and homemade Negroni at the bar*

A TAVOLA (to share)

Crudo di Mare

*Freshly Shucked Fine de Clair Oyster, Alaskan King Crab Leg,
Scampi, Ossetra Caviar, Amalfi Lemon*

Il Vitello Tonnato

*Veal Tenderloin, Tuna Sauce,
Modena Aged Balsamic, Pantelleria Capers*

La Burrata Pugliese (V)

*Apulian Burrata, Vesuvian Tomato Datterino,
Basil Leaves, Extra Virgin Olive Oil*

Insalata di Primizie Primaverili (V)

*Asparagus, Green Pea & Zucchini Verdi Salad, Roasted Corn,
Red Radish, White Balsamic Dressing*

Melanzane alla Scapece

*Homemade Marinated Eggplant, Fresh Ricotta Cheese,
Sun-dried Datterino Tomato, Roasted Pinenuts*

ANTIPASTO CALDO (to share)

Impepata di Cozze al Vino Bianco

Italian Black Mussels, Parsley & Garlic, Ground Black Pepper

Schiacciata Tomino e Cipolla Brasata

Homemade Rosemary Focaccia Bread, Tomino Cheese & Slow Cooked White Onion



Subject to 10% service charge

PIATTO PRINCIPALE *(please choose one)*

Cappellacci al Brasato, Funghi e Dragoncello

Homemade Braised Beef Cheek Ravioli, Roasted Wild Mushrooms, Gravy & Tarragon

I Tonnarelli Cacio e Pepe (V)

Handcrafted Tonnarelli Pasta, Creamy Pecorino Romano, Ground Black Pepper

La Tagliata di Manzo Americano

Prime U.S. Beef Hanger Steak, Wild Rocket Leaves & Vesuvian Datterino Tomato, Aged Modena Balsamic Vinegar

Il Filetto di Branzino all'Acqua Pazza

Chilean Sea Bass Fillet, Black Mussels & Veraci Clam Broth

Risotto agli Asparagi, Zafferano e Limone (V)

Acquerello Carnaroli Rice, Green Asparagus, Saffron & Lemon

DOLCI DAL CARRELLO *(to share)*

Our Signature Tiramisu

Caprese Cake

Gelato Fior di Latte

with Amarene, Bicerin, Limoncello

Enjoy the brunch with two hours of free-flow beverages

Exclusive (Add \$300 per person)

Gin & Tonic Trolley, Perrier Jouët Champagne, Passione e Natura diversi Montepulciano, Pandolfa Chardonnay, Peroni Beer, Aperol Spritz, Espresso Martini, Bloody Mary

Deluxe

Gin & Tonic Trolley, Zardetto Prosecco, Passione e Natura diversi Montepulciano, Pandolfa Chardonnay, Peroni Beer, Aperol Spritz, Espresso Martini, Bloody Mary

