

## THE ITALIAN TABLE BRUNCH FIRST & LAST SATURDAY OF EVERY MONTH

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### ANTIPASTI

live seasonal oysters (2)

**trota – caviale – arancia**

marinated fjord trout, 'avruga' caviar, orange

**burrata – pomodoro – basilico**

freshly imported from Italy 'burrata' and Italian tomatoes

**prosciutto**

24 month 'Pio Tosini' ham

**vongole – cozze – crostoni**

stewed clams and mussels with rosemary croutons

**calamari – gamberi – alici**

deep fried calamari, prawns and anchovies

**aragostelle – salsa rosa – Brandy**

baby lobster flambé with Brandy, cocktail mayo sauce

### PASTA - RISOTTO

**gnocchi – frutti di mare**

hand-crafted potato 'gnocchi', fresh seafood, white wine sauce, tomato

**ravioli – vitello – funghi – tartufo**

homemade veal ravioli with 'porcini' mushroom sauce, truffle emulsion

**risotto – zafferano served Milanese style**

superfine 'risotto Acquerello' with Iranian saffron

### PESCE – CARNE

**branzino – pomodoro – olive – capperi**

oven-baked sea bass with tomatoes, olives, capers, fresh herbs

or

**galletto – peperoni – cipolla – funghi (serves 2 persons)**

roasted French spring chicken with bell pepper, red onion, mushroom

or

**maiale – patate – frutti di bosco**

slow-cooked pork belly with potatoes, berry sauce

### BAR DEI DOLCI

tiramisu' cake

assorted macarons

'panna cotta'

seasonal fruits

mixed berry 'crostata'

affogato – ice cream – sorbet

we will be happy to take your order

88 - with free flow of soft drinks, coffee & tea

108 - with free flow of Prosecco, soft drinks, coffee & tea (top up \$28 for Champagne)