

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

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### ANTIPASTI

served at your table to share

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

served at your table to share

**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

served at your table to share

**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

Dessert Bar

tiramisu' cake  
assorted macarons  
'panna cotta'  
seasonal fruits  
mixed berry 'crostata'

All prices are subject to 10% service charge and prevailing government taxes



affogato – ice cream – sorbet  
we will be happy to take your order

**136** – with free flow of Champagne, beer, house wine (red and white), soft drinks, juices, coffee & tea

**108** - with free flow of Prosecco, beer, house wine (red and white), soft drinks, juices, coffee & tea

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