

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

ANTIPASTI

Live seasonal oysters (2)

Trota – caviale – arancia
marinated fjord trout, 'avruga' caviar, orange

Burrata – pomodoro – basilico
freshly import from Italy 'burrata' and Italian tomatoes

Prosciutto – salame – mortadella
Selection of cold cuts:
24 month 'Pio Tosini' ham, pistachio 'mortadella', Iberico 'salami'

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

lasagna – manzo – besciamella
homemade 'lasagna' in minced beef ragout, béchamel sauce

gnocchi – frutti di mare
hand-craft potato 'gnocchi', fresh seafood, white wine sauce

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 and fresh herbs

OR

galletto – peperoni – cipolla – funghi (serves 2 persons)
roasted whole French spring chicken with bell pepper, red onion, mushrooms

OR

Maiale – patate – frutti di bosco
Slow cooked pork belly with potatoes and berry sauce

BAR DEI DOLCI

'tiramisu' cake
chocolate praline
macaroons
'panna cotta'
Seasonal fruits

88

with free flow of soft drinks, coffee & tea

108

with free flow of Prosecco, soft drinks, coffee & tea

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