

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 imported 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-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 and 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 and berry sauce

BAR DEI DOLCI

'tiramisu' cake
macaroons
'panna cotta'
Seasonal fruits

affogato – ice cream – sorbet
your service staff 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)

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