

FORMULA 1 CHAMPAGNE PARTY BRUNCH

ANTIPASTI

appetisers

OSTRICHE	live seasonal oysters (2)
SALMONE	cured salmon, 'tartare' sauce, 'ikura' caviar
BURRATA (V)	'burrata' cheese, Japanese tomatoes, Ligurian pesto
SALUMI	selection of cold cuts, cocoa crostini
GARDEN (V)	seasonal vegetables, truffle 'bagna cauda', almonds, 'parmesan' cheese
BACCALA	'polenta' maize flour cake and creamed Chilean seabass
CAPASANTA	gratinated Hokkaido scallops, saffron bread coating, dill, pine nuts
GAMBERI	sautéed prawns, 'cioppino', garlic croutons

PRIMI PIATTI

first courses

GNOCCHI	baked potato 'gnocchi 'Sorrentino' style, tomato, 'mozzarella' cheese
AGNOLOTTI	house-made beef cheek l 'agnolotti', 'taleggio' and pistachio

STAZIONE LIVE

live station

MANZO	roasted Black Angus beef striploin, wild mushrooms, rosemary jus
BRANZINO	roasted seabass, olives, tomatoes, potatoes, seasonal vegetables

BAR DEI DOLCI

dessert bar

\$148 with free flow of Lanson Champagne, spumante, Peroni beer, house wine and soft drinks

\$128 special early bookings offer
