

THE ITALIAN TABLE BRUNCH Featuring G.H. MUMM CHAMPAGNE

Mother's Day Weekend
Saturday, 7 May | 12 to 3pm

All items will be served at your table for sharing

ANTIPASTI

live seasonal oysters (2)

burrata – pomodoro – basilico
freshly imported from Italy 'burrata', Italian tomatoes

prosciutto – salame – mortadella
selection of cold cuts
24 month 'Pio Tosini' ham, pistachio 'mortadella', Iberico 'salami'

calamari – gamberi – alici
deep fried calamari, prawns and anchovies

aragostelle – salsa rosa – Brandy
baby lobster flambé with Brandy, cocktail mayo

PASTA – PIZZA

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

ravioli – vitello – funghi – tartufo
house-made veal ravioli with 'porcini' mushroom sauce, truffle emulsion

pizza
selection of house-made Italian pizzas (pass around)

PESCE - CARNE

branzino – pomodoro – olive – capperi
oven-baked sea bass with tomatoes, olives, capers and fresh herbs

pollo – patate – rosmarino
roasted chicken leg, rosemary potatoes, 'peperonata'

DOLCI

tiramisu', assorted macaroons, 'panna cotta', caramelized banana cake

98

Including free flow of Mumm Champagne, Peroni beer,
House wine, soft drinks, juices and coffee/tea

Additional Supplements

Fileja alla Calabrese

Sharing portion for two to three people 38

Sharing portion for four to six people 58

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