



SUNDAY BRUNCH

Domenica all'Italiana

Experience the flavors of a traditional Italian Sunday with our semi-buffet brunch. Delight in a variety of antipasti, savor the rich taste of a family-style roast at our carving station, and indulge in a decadent dessert selection. Our waiters and chefs circulate specialty dishes throughout the restaurant for you to enjoy, creating an elegant yet warm and friendly atmosphere.

4,555++
per person

Inclusive of non-alcoholic beverages

Add

688++
per person

for free-flow Prosecco Tosso or Cava Rose

Add

1,388++
per person

for free-flow Champagne Nicolas Feuillatte

Per iniziare:

*Selection of Antipasti served
from our counter*

Italian seafood platter 🦞:

Astice
(Poached lobster)

Gamberi
(Poached kings prawns)

Ostriche
(Freshly shucked oysters)

Granchio
(Blue swimmer crab)

*Mignonette | Limone
Rafano (Whipped horseradish)*

Selezione di Uova

Choose your eggs:

Benedettine 🌿 🥚
(egg benedict 🥚, parma ham,
hollandaise sauce)

Fiorentine 🌿
(egg 🥚, sourdough,
wilted spinach)

Al Purgatorio 🌿
(baked egg 🥚 with tomato
and herb sauce, roasted
peppers)

Frittata con Verdure
(Italian style omelet with
herbs and seasonal
vegetables)

Le paste

Choose your pasta:

Rigatoni gratinati alla bolognese 🌿
(Baked rigatoni, USDA beef ragout, parmesan sauce)

Fusilli al Tonno 🌿 🦞
(fusilli pasta, yellowfin confit tuna capers)

Risoni Allo Zafferano e Salsiccia 🌿 🥓
(risoni saffron and sausages)

Spaghetti Pomodoro, Limone e Ricotta 🌿
(tomato spaghetti, lemon and ricotta)

Arrosto della Domenica

*Sunday roast and sides selection
from our grill station*

Per Finire

Indulge in our array of sweet delicacies
from the trolley



🌿 gluten 🦞 seafood 🥓 nuts 🥚 sustainably sourced

Please advise our service team prior to ordering should you have
any food allergies, intolerances, or special dietary requirements.



Wine

Sparkling Wine

Prosecco Brut, Rivani, Veneto, Italy

Cava Champagne Method Rosé, Peralada, Spain

White Wine

Pinot Grigio La Gondola, Veneto, Italy

Moscato d'Asti, Grimaldi, Piedmont, Italy

Grillo, Mandrarossa, Sicily, Italy

Chardonnay 'Pago Mota', Arzuaga, Ribera del Duero, Spain

Red Wine

Chianti Querceto, Tuscany, Italy

Montepulciano Boccantino, Abruzzo, Italy

Col di Sasso by Banfi, Tuscany, Italy

Cabernet 'Seven Oaks' J. Lohr, California, USA

Spirits

Whisky

Ballantines | Buffalo Trace | Glenmorangie Original 10 Year

Gin

Malfy Con Limone | Malfy Con Rose | Tanqueray London Dry

Rum

Plantation Original Dark | Plantation Pineapple

Italian Spirits

Amaro Lucano | Limoncello | Campari | Aperol
Disaronno Amaretto

Grappa

Podere Della Beccaccia

Vodka

Belvedere

Non-Alcoholic Beverages

Sodas

Sprite | Royal | Coke Regular | Coke Diet | Coke Zero
Soda Water Schweppes | Tonic Water Schweppes
Ginger Ale Canada Dry

Water

Acqua Panna | San Pellegrino

Fresh fruit and Vegetable Juices

Orange | Pineapple | Watermelon | Mango
Celery | Beetroot | Tomato | Carrot





Italian Inspired Cocktails

Aperol Spritz
Amaretto Sour
Best in Abruzzo
Espresso Martini
Negroni
Basil Smash
Sangue d'Italia

Bloody Mary Active Station

Bloody Mary
Make You Own Bloody Mary
(Choice of: Beer, Vodka, Mezcal, Gin)
Tomato, Lime Juice, Worcestershire Sauce

Bellini Active Station

Finestra Bellini
Classic Bellini
Make You Own Bellini
(Choice of: Peach Puree, Mango Puree, Guava Puree)
Prosecco

Spritz

Sole Blu Spritz “Blue Sun”
Aperol, Mathilde Cassis Liqueur, Prosecco, Soda
Sorriso Rosso “Red Smile”
Campari, Luxardo Limoncello, Prosecco, Soda
Fernet Cola Spritz
Fernet Branca, Soda

Mocktails

Tropicale
Amalfi
Ace
Beetroot, Orange, Lemon, Carrot, Ginger
Four Season
Orange, Mango, Pineapple, Watermelon

Beers

San Miguel Light | San Miguel Pale Pilsen
Corona | Heineken | Stella Artois | Tsingtao
Engkanto Live It Up Lager | Engkanto Mango Nation Hazy IPA

