



# SUNDAY BRUNCH

*Domenica all'Italiana*

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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.

4,999++  
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

Prosecco Brut Rosé, Rivani, Veneto, Italy

### *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 Your Own Bloody Mary  
(Choice of: Beer, Vodka, Mezcal, Gin)  
Tomato, Lime Juice, Worcestershire Sauce

### *Bellini Active Station*

Finestra Bellini  
Classic Bellini  
Make Your 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

