



# WEEKEND BRUNCH MENU


3 Courses: \$318 | 4 Courses: \$400

additional \$194 per person

2 hours free flow package with Prosecco, house white and red wine and Peroni


## First Course

Roma Tomato and Basil Salad    
red onion, extra virgin olive oil



Mushroom Tart   
shiitake, button mushrooms, parsley, garlic


Prosciutto Ham and Whipped Ricotta Bruschetta  
truffle honey

## Second Course



Soup of the Day   
croutons, extra virgin olive oil


Beef Tomato and Buffalo Mozzarella Salad    
basil, balsamic vinegar

Zucchini Ribbon Salad    
cherry tomatoes, arugula, extra virgin olive oil

Insalata di Mare   
tiger prawns, squid, parsley, lemon, mesclun salad



## Main Course

Penne a la Vodka    
basil, parmesan cheese, vodka sauce

Linguine alle Vongole   
clams, garlic, parsley





Veal Milanese  
arugula, lemon, cherry tomatoes, yuzu aioli

Pollo alla Casareccia  
chicken, spinach, sundried tomatoes, cream sauce

Forest Mushroom Orecchiette   
shiitake, chestnut mushroom, truffle, parmesan, puff wild rice  
 gluten free pasta available upon request

## Dessert Corner

### Coffee or Tea

 Gluten Friendly  Vegetarian  Contains Nuts  Vegan

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.