

# 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.