

VISTA BRUNCH

PER INIZIARE – To Start

A table full of favourites to share, made for gathering, laughing, and reaching across the table.

SELEZIONE DI SALUMI E FORMACCI ARTIGIANALI

Buffet Selection of Artisan Cured Meats and Cheeses

INSALATA DI CARCIOFI E FICHI (N, GF, V, D)

Artichokes and figs salad, rocket, walnuts, truffle and balsamic dressing

TARTARE DI TONNO (GF, N, LF, F)

Blue fin tuna tartare, avocado, green tomatoes, roasted almonds

BURRATA POMODORI (N, D, V, LS)

Burrata, Datterino Tomatoes, Basil Pesto

PIZZA

LA PICCANTE (D)

Tomato Sauce, Fior di Latte, Spicy Salami

DALLA CUCINA – From the Kitchen

Prepared live, with stories and smiles from Chef Luca, just like at your Italian home.

LA PASTA O IL RISOTTO DEL GIORNO

A traditional recipe, passed around and prepared à la minute

DENTICE ALLA GRIGLIA (D, SF, F, GF)

Grilled red snapper, white asparagus, lemon sauce

POLPETTE DELLA NONNA (D, N, D)

Wagyu beef meatballs, tomato sauce

I DOLCI DE CASA – Family Desserts

A sweet ending with flavours from childhood, inspired by Nonne.

IL CARRETTO DEI DOLCI D'INFANZIA

A traditional dessert trolley filled with childhood favourites from Pasquale and Luca