

BRUNCH BUFFET

Selections of Antipasti and Dessert from Buffet Table

A CHOICE OF CHEF SELECTIONS

PASTA

Spaghetti Chitarra al Pomodoro*

Homemade Spaghetti Chitarra, Tomato Sauce and
Parmesan Cheese

Lasagna

Spinach Pasta Sheets with Beef Ragù and
Parmesan Sauce

Linguine all'astice (Add \$60)

Linguine with Lobster and Light Tomato Sauce

Ravioli di Ricotta, Finferli, Zucca e Capesante

Homemade Ravioli filled with Buffalo Ricotta, Mushrooms,
Pumpkin cream and Scallops

MAIN COURSE

Parmigiana di Melanzane *

Eggplant, Tomato Sauce and Mozzarella

Merluzzo in crosta di Olive, Patate al Limone e Puntarelle

Cod Fish in Olive Crust, Lemon Potato Cream and
"Puntarelle" Chicory

Bistecca di Manzo (Add \$60)

Roasted Rib-eye, Spinach and Truffle Sauce (9 oz)

Pollo e Patate

Crispy Chicken leg with Potato foam and
vegetables rotatouille

Selection of Antipasti and Desserts from the Buffet Table 248

Not included Tea or Coffee

Buffet plus one of the Chef Selection 308

Included Tea or Coffee

Add \$60 for 6 Oysters

2 Hours Free Flowing of Sparkling Wine, White Wine or Red Wine 168

Kids Brunch (3 to 12 years old) 168

Main Course not Included