

# SPIGA SUNDAY BRUNCH

## FREE FLOW \$180 (2 hours)

*Enjoy Free Flow  
Prosecco, Mimosas,  
Bloody Marys, Urquell Pilsner,  
Selected Red & White Wines*

## PREMIUM FREE FLOW \$280 (2 hours)

*Pamper Yourself with Free Flow  
Champagne, Mimosas,  
Bloody Marys, Urquell Pilsner,  
Selected Red & White Wines*

## BRUNCH BUFFET \$388

*A thoughtful selection of premium Italian cold cuts, topped salads with house dressings, soups of the day, jet-fresh seafood with oysters, roast carving station, freshly baked bread and a large selection of desserts.*

### A CHOICE FROM

Spaghetti, pomodoro fresco,  
burrata e pane  
*Tomato sauce and basil spaghetti with burrata  
sauce and rosemary bread crumble*

Tagliolini al tartufo nero, **add \$85**  
Parmigiano e tuorlo  
*Black truffle tagliolini with parmesan fondue  
and raw egg yolk*

Tagliatelle funghi e guanciale  
*Tagliatelle pasta with wild mushrooms and pork  
cheek "guanciale"*

Pizza Margherita  
*Tomato sauce, buffalo mozzarella and parma ham*

Pizza crudo e bufala  
*Tomato sauce, buffalo mozzarella and parma ham*

Pizza funghi e tartufo nero **add \$70**  
*Pizza with wild mushrooms,  
buffalo mozzarella and black truffle*

Uovo in camicia  
*Soft-poached egg with spinach and Pecorino sauce*  
**add black truffle** **add \$70**

Ova strapazzate  
*Scrambled eggs with pumpkin, hazelnuts  
and pancetta*

Ribeye di marango **add \$180**  
*Rosemary mashed potato,  
asparagus and porcini mushrooms*

Polletto arrosto **add \$100**  
*Whole-roasted chicken marinated with chilli, garlic,  
mustard and rosemary with roasted bell peppers*

Zuppa di pesce della Domenica **add \$160**  
*Seafood stew with: clams, mussels,  
prawn, squid and seabass  
Choice of: wine, garlic and parsley stock or  
spicy tomato sauce with basil  
Served with Garlic bruschetta*

*plus 10% service charge*