

Viaggio in Italia Weekend Brunch (Journey to Italy)

Cold Selections

Caprese Classica

*Buffalo Mozzarella D.O.P., Italian Tomatoes
E.V.O.O. "Primo"*

Lonza Tonnata

*Cold Thin Sliced Roasted Pork Loin
Tuna and Capers Sauce, Sundried Tomatoes*

Caponata Siciliana

*Sweet and Sour Mediterranean Vegetables
Castelvetrano Olives*

Duo di Pesce

*House Smoked Scottish Salmon, Cured Atlantic Swordfish
Fennel and Orange Salad*

Selezione di Affettati

*Aged Parma Ham, Pistachio Mortadella, Spicy Finocchiona Salami
Smoked Tyrolean Speck, Pickled Vegetables, Fried Gnocchi*

Frutti Di Mare

*Tiger Prawns, Calamari Blue Mussels, Baby Scallops
Amalfi Lemon Dressing*

Charcoal Grill Selections

Branzino alla Puttanesca

*Grilled Seabass Fillet, Datterini Tomatoes, Capers
Gaeta Olives, Anchovies and Romanesco Purée*

Or

Tagliata di Manzo alla Piemontese

*Grilled Argentinian Beef Sirloin Rosemary and
Garlic Roasted Baby Potatoes, Bagna Caoda Sauce
Sunchoke Purée*

Or

Galletto alla Cacciatora

*Grilled Half Spring Chicken, Capsicum Peperonata Sauce
Oyster Mushrooms, Baby Carrots*

Brunch Highlights

'Tre Formaggi' Wheel Live Station

Pecorino Romano:

Spaghetti Carbonara

Pork Guanciale | Egg Yolk Sauce

Aged Parmigiano:

Risotto ai Porcini

Carnaroli Rice | Italian Porcini Mushrooms

Provolone Piccante:

Penne all Arrabbiata

San Marzano Tomatoes | Calabria Chili

Sweet Selections

Bonet all Amaretto

Traditional Cocoa and Amaretto Caramelized Pudding

Meringa al Limone

Amalfi Lemon Cream Tartlets, Italian Meringue

Delizia al Cioccolato

Dark and White Chocolate Mousse Cake

Panna Cotta

*Ruby Peach Panna Cotta and Hazelnuts
Sbrisolona Crumble*

Torta di Mele

Green Apple Tart, Brown Sugar and Cinnamon Crumble

\$68++ per person

Add \$40++ for Free Flow Prosecco

Dishes may vary from those shown due to seasonal availability of ingredient