

# Easter Brunch MENU

WELCOME DRINK

EASTER PUNCH

STARTERS FAMILY STYLE

YELLOW TAIL

Ginger oil, chili oil, pickled red onion

DUCK BREAST STUFFED WITH FOIE GRAS

Mushroom fricasea, roasted capsicum with mint and pine nuts

SAFFRON AND LOBSTER ARANCINI

Tarragon bechamel, purple potatoes chips

CAESAR SALAD

Anchovies and soft egg dressing, aromatic crouton, shaved parmesan

MAZZANCOLLE PRAWN COCKTAILS

Tomato, horseradish, lemon

FIRST COURSES FAMILY STYLE

PACCHERO IN VIRGIN TOMATO SAUCE

Basil chiffonade, Buffalo mozzarella from Aversa

AGNOLOTTI SHORT RIB AND MIDOLLO

Parmesan, parsley, horse radish

MAIN COURSES FAMILY STYLE

SLOW BRAISED LAMB SPEZZATINO

Eggs, pecorino cheese, pearl onion and sweet spicy chicory

ROASTED JOHN DORY FILLET

Baby vegetables, champagne sauce, crunchy fennel

DESSERT FAMILY STYLE

PASTIERA CAKE

Traditional Easter cake with ricotta, cooked wheat, candied fruits, orange essence

CHOCOLATE ZUCCOTTO

Sponge bread stuffed with chocolate parfait

CANNOLI

Fried pastry dough, filled with orange Chantilly cream, pistachio crumble

*EUR 85.00 per person VAT included, beverages excluded*

The brunch is free of charge for children up to 5 years of age.  
Children between the age of 6 and 14 can benefit from a reduction of 50%

BEVERAGE PAIRING

*EUR 35.00 per person, VAT included  
choice of*

2 HOURS PROSECCO FREE FLOAT

2 HOURS BOTTOMLESS BLOODY MARY  
choice of 4 signature Bloody Marys

