THE MENU

Free flow serving until 2:15PM (for food) & 2:30PM (for drinks)

APPETISERS

Burrata Cheese from Puglia, Tomatoes & Basil
Marinated Smoked Sardines, Olives, Zucchini, Garlic & Lemon
Mussels with Garlic & Parsley
Fresh Oysters with Lemon & Tabasco
Deep-Fried 'Arancini' stuffed with Minced Pork Sausage Ragout

PASTAS

Rigatoni "alla Norma" with Tomato Sauce, Basil & Fried Eggplant
Orecchiette with Broccolini (Cime di Rapa) Garlic & Toasted Breadcrumbs
Casarecce with Slow-Braised Pork Ragout, Raisins & Pine Nuts

MAINS

Grilled Swordfish with Sicilian Caponata
Free-Range Baked Chicken Thigh with Olives, Capers & Tomatoes

DESSERTS

Cassata with Candied Orange & Nuts
Sicilian Pistachio & Ricotta Cannoli

98++ includes free-flow Regular Soft Drinks & Assorted Juices

Elevate your brunch:

The Prosecco Lover	The Franciacorta Journey	The Grand Experience
Unlimited pours of Prosecco, Italian Beer, Spritz and a curated selection of Sicily/Puglia wines*. A perfect choice for a bubbly brunch, **add 38++**	Elevate your brunch with free-flow Franciacorta (Italy's premium sparkling wine), alongside Italian Beer, Spritz & Sicily/Puglia wines*, **add 68++**	A luxurious free-flow of Pol Roger Champagne, paired with Italian Beer, Spritz and a selection of Sicily/Puglia wines*, **add 108++**

***The featured Wines from Sicily and Puglia:**

2024 Inzolia Tareni, Carlo Pellegrino: Sicilia &
2023 Primitivo del Salento Bel Noce, Rosa del Golfo: Puglia