

VISTA BRUNCH

PER INIZIARE – To Start

A table full of favourites to share, made for gathering, laughing, and reaching across the table.

SELEZIONE DI SALUMI E FORMAGGI ARTIGIANALI

Buffet Selection of Artisan Cured Meats and Cheeses

VITELLO TONNATO (LF, F, E)

Roasted Veal Tenderloin, Tuna and Anchovies' Sauce, Capers

FRITTO MISTO (SF, E, LF)

Fried Calamari, Prawns, Zucchini, Carrots, Potatoes, Garlic Mayonnaise

BURRATA POMODORI (N, D, V, LS)

Burrata, Datterino Tomatoes, Basil Pesto

PIZZA

LA PICCANTE (D)

Tomato Sauce, Fior di Latte, Spicy Salami

DALLA CUCINA – From the Kitchen

Prepared live, with stories and smiles from Chef Luca, just like at your Italian home.

LA PASTA O IL RISOTTO DEL GIORNO

A traditional recipe, passed around and prepared à la minute

ORATA ALLA LIVORNESE (SF, F, D, N)

Seabream Fillet, Livornese Sauce, Caponata

LA MILANESE (D, E)

Veal Milanese, Rocket, Tomatoes, Parmesan Cream

I DOLCI DE CASA – Family Desserts

A sweet ending with flavours from childhood, inspired by Nonne.

IL CARRETTO DEI DOLCI D'INFANZIA

A traditional dessert trolley filled with childhood favourites from Pasquale and Luca