

DOLCEVITA

Sunday Brunch

Affettati Buffet

Selection of the finest Italian cold cuts and cheeses
Accompanied by assortment of pickles
preserved vegetables, homemade marmalades

Antipasti

Half dozen oyster
Mignonette and traditional condiments

Cappesante
Seared Hokkaido scallops, citrus dressing, radishes

Carpaccio
Cured wagyu beef carpaccio, parmesan
wild mushrooms

Primo

Tagliolini
Leek coulis, guanciale, fava and pecorino

Zuoppa di cavolfiori
Cauliflower soup, sea urchin, caper croutons, chilli oil

Risotto

Special selection Acquerello rice
artichoke, black truffle and lemon

Secondo

Uova

Egg benedict
poached Boston lobster, avocado, citrus hollandaise

Manzo

Slow-roasted Tajima wagyu beef oyster blade
red cabbage, wine jus

Merluzzo

Pan-seared cod fillet
sauté baby spinach, carrot, basil and crustacean emulsion

Dolce

Frutti rossi e gelato

Warm berries compote, vanilla ice cream, crumbled cookies

Tiramisu

Mascarpone mousse, espresso, chocolate textures

Sorbello

Fruit sorbet, crispy condiments

Choice of one dish and one dessert	58
Affettati buffet, choice of one dish and one dessert	68
Affettati buffet, choice of two dishes and one dessert	78
Add-on three hours free flow Nino Franco Prosecco	48