



BRUNCH

UOVA ALLA MEDITERRANEA \$20

Organic scrambled eggs with Kalamata olives, cherry tomatoes, crumbled feta, served with toast or golden potatoes

CASSERUOLA AL FORNO \$24

Oven-baked eggs with homemade tomato sauce, mozzarella, basil, truffle pearl and truffle oil

INCREDIBILE CORNETTO \$26

Flaky croissant filled with scrambled eggs, onion, tomato, avocado, and provolone cheese

CAVIALE (CAVIAR) \$190

Caviar Oscietra Antonious 1 oz, served with traditional garnishes

UOVA ALLA BENEDETTINA \$28

Poached organic eggs with truffled hollandaise sauce on a toasted bread and your choice of prosciutto or smoked salmon

Oscietra caviar 10z \$160

Add-on

*Smoked salmon \$12
Prosciutto di Parma DOP \$12*

TARTINA ALL'AVOCADO \$22

Rustic sourdough topped with mashed avocado, fresh tomato base, radish, lemon zest and micro-cilantro

Add-on

*Smoked salmon \$16
Prosciutto di Parma DOP \$14*

TOAST DI ALEXANDRA \$23

Croissant loaf, mixed berries, caramelized banana, figs, marshmallows, sliced almonds, Nutella, Chantilly cream, agave syrup

PIATTO DI FRUTTA \$18

A curated assortment of market-fresh seasonal fruits

BURRATA E PROSCIUTTO \$25

Creamy burrata, Prosciutto di Parma DOP

VITELLO TONNATO \$26

Thin slices of veal, light tonnato sauce, caper flower

FRITTURA DI CALAMARI E ZUCCHINE \$26

Crispy fried calamari and zucchini, served with tomato and basil sauce

COBB \$26

Mixed greens, grilled chicken, crispy bacon, avocado, hard-boiled eggs, and blue cheese.

PARMIGIANA \$23

Traditional baked eggplant with melted mozzarella, Parmigiano Regiano DOP and San Marzano tomato sauce

ZUPPA DI ZUCCA E ROSMARINO \$16

Creamy pumpkin soup, served with crispy rosemary croutons and a drizzle of extra virgin olive oil.

WATERMELON GUACAMOLE \$18

Fresh avocado, candied orange, diced watermelon served with thin toasted sourdough bread

CRAFTED PASTA

TAGLIATELLE AL RAGU DI MANZO \$28

Fresh tagliatelle with slow-cooked beef ragù, San Marzano tomato, and Barolo wine reduction.

PACCHERI POMODORO E STRACCIATELLA \$26

Paccheri pasta with fresh tomato sauce, basil, and creamy burrata

PAPPARDELLA AL TARTUFO \$31

Fresh pappardelle with truffle cream and Parmigiano Reggiano DOP

SPAGHETTI VONGOLE \$29

Classic spaghetti with manila clams, garlic, olive oil, lemon zest and parsley

SECONDI

SCALOPPINE VITELLO AL LIMONE \$38

Veal scaloppine with fresh lemon and butter sauce, served with creamy mash potatoes

TAGLIATA DI MANZO 12OZ \$66

Prime ribeye steak, USDA angus, grass fed, grilled to guest preference, served with roasted potatoes.

POLLO AL CURRY \$38

Chicken curry with basmati rice

BRANZINO ALLA MEDITERRANEA \$42

Branzino fillet with olives, capers, and cherry tomatoes

CONTORNI \$10

BROCCOLI RABE

Sautéed with garlic and chilli

PATATE AL ROSMARINO

Oven-roasted potatoes with rosemary

CREAMY SPINACH

Sautéed spinach with parmesan cheese cream

PURE DI PATATE

Creamy mash potatoes

JASMIN RICE

Steamed Jasmine rice

MASHED POTATOES

CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness

