

Christmas Day Brunch family style Menu

11:30am – 2:30pm

AMUSE BOUCHE WITH A WELCOME COCKTAIL (Single, Bite Size Hors D'oeuvre)

Savory mini sfogliatella: crunchy shell of traditional Napolitan puff pastry filled with smoked provolone and spinach

APPETIZERS BUFFET– SERVED BUFFET-STYLE

Charcuterie board : selection of Italian cold cut and cheese with jam and honey

Christmas Caesar salad: with crispy bacon and pomegranate

Fennel salad: mix greens and thin sliced fennel in orange citronette, with black moon drop grapes, blue cheese and almonds

Christmas egg salad: with sweet potato, smoked salmon, homemade hollandaise sauce and green onion

Cozze gratin: jumbo green mussels oven gratinated with parsley scented breadcrumb and served with garlic ravioli

Purple cabbage tarte-tatin: thin sliced purple cabbage stewed with red onion and raisins, served with parmesan cheese fondue

Italian Porchetta: boneless pork roast wrapped in skin-on pork belly and generously seasoned with garlic, sage, rosemary and spices

Salmone marinato: Alaskan wild salmon marinated with dill and red beet root in ponzu sauce

Bruschetta selection: classic bruschetta with fresh tomato and basil - bruschetta with sausage paste and cream cheese gratinated – bruschetta with fresh pesto and mozzarella fior di latte

FIRST COURSE

Lasagna della Nonna: home-made lasagna sheets, meat bolognese sauce with fresh mozzarella, bechamel sauce, parmesan cheese and mini beef meatballs

Gnocchi alla Norcina: potato handmade fresh dumpling with homemade Italian sausage in a creamy white truffle scented sauce

Feta Ravioli: served tomato sauce, fresh mint and topped with deep fried eggplant cubes

MAIN COURSE

Peposo dell'Impruneta: chuck shoulder beef 24 hours low temperature cooked in red wine and black peppercorn, served with mash potatoes

Tacchino ripieno: boneless roasted turkey filled with homemade Italian sausage, sweet potatoes and olives served with fresh veggies

Grigliata di mare: grilled grouper filet, prawn and squid with grilled vegetables

DESSERT TRIO – ALL ON ONE PLATE

Artisan Panettone - with mascarpone cream

Artisan Pandoro - with chocolate mousse

Hazelnut soft cake - with warm zabaglione

MENU COST

ADULT:

CI\$ 60.00 — Food Menu ONLY

CI\$ 85.00 — Food Menu includes unlimited Bottomless Prosecco or house wine

KIDS - 12 and Under:

Regular kid' s menu available at regular prices

A 15% SERVICE CHARGE will be added to your final master bill