

# BRUNCH

 With a Twist

SATURDAY & SUNDAY | 11 AM TO 3 PM

Salad

## **SEMOLA \$16**

Summer Squash / Golden Beets / Yellow Cherry Tomato / Pistachios / Arugula / Herb Ricotta

## **CITRUS HEAT \$17**

Asparagus / Shishito / Citrus / Parmigiano

Merienda

## **SHAKSHUKA ALLA AMATRICIANA \$19**

Chunky Pomodoro / Guanciale / Baked Eggs / Basil / Parsley

## **QUICHE OF THE DAY \$17**

Chef's Selection. Served with Arugula Salad

## **ARANCINI DI UOVO \$18**

Risotto / Soft Boiled Egg / Tomato / Arugula / Parmigiano

Lunch

## **STEAK AND EGGS \$24**

Wagyu Tartare / Caviar / Tarragon / Caper Mayo

## **CHORIPAN \$16**

Sausage / Baguette / Chimichurri / Fries

## **PASTA LIMONE & PECORINO \$24**

Lemon Cream / Rapini / Pecorino

## **PASTA ALLA GRICIA \$23**

Pecorino / Guanciale / Pepper / Basil

## **CREPES \$14**

Choice of: Nutella Banana / Lemon Meringue / Strawberry Brulée

Dolce

## **FARMERS MARKET FRUIT BOWL \$9**

Seasonal Fruit / Citrus Syrup / Yogurt

Add Acai Sorbet \$5

## **BAKED FRENCH TOAST \$13**

Chef's Special

 Semola  
GASTRONOMIC EXPERIENCE

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## Cocktails

MIMOSA	\$14
HOUSE SPRITZ	\$15
BELLINI	\$16
ROSSINI	\$16
BOTTLE OF PREMIUM PROSECCO SUPERIORE EXTRA DRY + 3 SEASONAL JUICES	\$49

CHAMPAGNE SPECIALS - ASK YOUR SERVER

## Caffetteria

ESPRESSO	\$4
DOUBLE ESPRESSO	\$6
AMERICANO	\$4
MACCHIATO	\$4,50
LATTE	\$5
CAPPUCCINO	\$5
MAROCCHINO	\$6
HOT TEA	\$4,50

## Others

ICED TEA	\$4,50
SODA	\$4,50
FILETTE PREMIUM SPARKLING WATER	\$6
ACQUA PANNA NATURAL WATER	\$6