

BRUNCH

 With a Twist

SATURDAY & SUNDAY | 11 AM TO 3 PM

Salad

L'INSALATA DI SEMOLA \$18

Fennel / Cucumber / Roman Artichoke / Ponzu Sesame Sauce / Sweet Potato Crumble

CAESAR SALAD 2.0 \$24

Baby Gem / Shaved Parmigiano Reggiano 24M / Bread Chips / Breaded Filet Mignon Strips / Avocado Sauce / Black Olive Powder

Merienda

SHAKSHUKA ALLA AMATRICIANA \$19

Chunky Pomodoro / Guanciale / Baked Eggs / Basil / Parsley

QUICHE OF THE DAY \$17

Chef's Selection. Served with Arugula Salad

Lunch

STEAK AND EGGS \$24

Wagyu Tartare / Fried Eggs / Lemon / Parmigiano-Reggiano 24M / French Fries / Salad

Add Osetra Reserve Caviar + \$ 15

PANINO ALLA SALSICCIA \$17

Homemade Sausage / Basil Mayo / Tomatoes / Crispy Salad / French Fries

CARBONARA COME UNA VOLTA \$28

Pici Pasta / Guanciale / Egg 80 C° / Pecorino "Scorza Nera" / Black Pepper

PACCHERI AI FRUTTI DI MARE \$38

Paccheri Pasta / Roasted Scallops / Caledonia Blue Prawns / Bisque Royal

Dolce

CREPE ALLA NUTELLA \$14

Nutella / Banana / Strawberry

CREPE SUZETTE \$14

Grand Marnier / Caramelized Peaches / Vanilla Gelato

BAKED FRENCH TOAST \$13

Chef's Special

FARMERS MARKET FRUIT BOWL \$12

Seasonal Fruit / Citrus Syrup / Yogurt

Add Acai Sorbet \$5

 **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