



Sunday Buffet Menu

\$78++ per Adult | \$39++ per Child (6-11 years old)

COLD ANTIPASTI SELECTION BUFFET

Assortimento Di Salumi

*24-month Parma Ham, Mortadella ham with Pistachio,
Italian Cooked Ham, Spicy Spianata*
N, P, T

Assortimento Di Formaggi

Grana Padano, Taleggio Cheese, Provolone, Gorgonzola
D, V

Carpaccio Di Salmone

*48 hours House Cured Norway Salmon,
Capers, Olives, Chives, Lemon Oil*
SE

Tuna Tartare

Fresh cut Tuna, Guacamole, Salmon Roe, Ginger Oil
SE

Vitello Tonnato

Sous Vide Veal loin, Creamy Anchovies Dressing, Capers, Mesclun
E, SE

Carpaccio Di Manzo

*Fresh Sliced Angus Tenderloin, Arugula,
Shaved Parmesan Cheese, Aged Balsamic*
D

Verdure Alla Griglia

Grilled Zucchini, Eggplant, Capsicum
V



SALAD AND FRESH ITALIAN CHEESE SELECTION

Burrata Pugliese

*Burrata Cheese, Heirloom tomatoes,
Black Olive, Red Onion, Basil, Oregano*
D, V

Insalata Di Caprese

*Buffalo Mozzarella Cheese, Tomato on vine,
Basil leaves, Aged Balsamic*
D, V

Insalata Di Pasta

*Fusilli pasta, Tuna Flakes, Sundried Tomatoes,
Olives, Red Onion, Parsley*
G, SE

HOT STARTER

Fritto Misto

Semola Crusted Anchovies, Snapper, Squid, Prawn
E, G, SE, SH

Ricotta Ravioli

Breaded Spinash Ricotta Ravioli, Pecorino Cheese
D, E, G, V

Bolognese Arancini

Risotto ball Stuffed Meaty Bolognese
D, E, G, P

Vellutata Del Giorno

Soup Of The Day
D, V



PIZZA STATION (CHOICE OF 3 PIZZAS WEEKLY)

Pizza Margherita

Tomato Sauce, Mozzarella, Parmesan, Basil
D, G, V

Pizza Diavola

Tomato Sauce, Mozzarella, Parmesan, Spianata
D, G, P

Pizza Tonno e Cipolla

*Tomato Sauce, Mozzarella, Parmesan,
Tuna Flakes, Red Onion, Black Olive*
D, G, SE

Pizza Quattro Formaggi

Mozzarella, Parmesan, Taleggio, Gorgonzola
D, G, V

Pizza Tartufo

Mozzarella, Parmesan, Pecorino, Truffle Cream
D, G, V



DALLA CUCINA (FROM THE KITCHEN)

Choices Of 1 Red Meat, 1 White Meat, 1 Seafood and
2 Pasta Weekly Based on Food Availability

Guancia Di Maiale

Red Wine Braised Pork Cheek, Saffron Mash Potato
A, D, G, P

Agnello Brasato

Braised Australia Lamb Leg Stew with Vegetables
A, D, G

Porchetta

Beer marinated Pork Belly, Sauerkraut, Dijon Mustard
A, P

Tagliata Di Manzo

Grilled 200 Days Grain Fed Angus Beef Striploin, Arugula, Shaved Parmesan Cheese
D

Branzino Al Guazetto

Sustainable Source Seabass Stew, Tomato, Caper, Olive, Carrot, Zucchini
SE

Salmone Alla Griglia

Grilled Norway Salmon, Sauteed Vegetables, Leek Sauce
SE



DALLA CUCINA (FROM THE KITCHEN)

**Choices Of 1 Red Meat, 1 White Meat, 1 Seafood and
2 Pasta Weekly Based on Food Availability**

Polpo Alla Griglia

Grilled Octopus Leg, Salsa Verde
SE

Orecchiette Alla Romana

Orecchiette, Traditional chicken Ragout
D, G

Spaghetti Alle Vongole

Spaghetti, White Clams, White Wine, Parsley
A, D, G, SH

Fettuccine Alla Bolognese

Fettuccine, Bolognese Sauce, Parmesan Cheese
D, G, P

Linguine Allo Scoglio

Linguine, Clam, Tiger Prawn, Cuttlefish, Seabass, Seafood Tomato Sauce
A, G, SE, SH



ASSORTIMENTO DI MINI PASTICCERIA (ASSORTED MINI PASTRY PLATTER)

Profiteroles

Stuffed Cream Puff, Chocolate, Hazelnut

D, E, G, N, T

Panna Cotta

Panna Cotta, Mango Coulis, Berries

D, P

Torta Al Formaggio E Pistachio

Baked Pistachio Cheesecake

D, E, G, N, T

Gelato & Sorbet

Vanilla, Chocolate, Pistachio, Lemon, Mango, Coconut

2 DESSERTS SERVED BY THE TROLLEY

Tiramisu Classico

D, E, G

Cannoli Siciliano

D, E, G, N, T