



## ITALIAN BRUNCH

Saturday & Sunday 11:30-2:30PM

### ANTIPASTO

(choose 5 to share)

- ✦ Focaccia bread, Olive Oil, Balsamico
- ✦ Castelvetro Green Olives
- ✦ Tomato & Garlic Bruschetta, Pecorino
- ✦ Mozzarella di Bufala, Sicilian cherry Tomatoes & Tuscan Olive Oil
- ✦ Wild Rucola Salad, Sicilian cherry Tomatoes, Balsamico
- Codfish Crocche', Mayonnaise
- Breaded & fried Calamari rings, spicy Mayonnaise
- Cold Cuts Plank with Parma, Cotto ham, Salami, homemade Pickles
- Beef Carpaccio, Truffle cream, Parmigiano
- Soup of The Day

### PASTA & RISOTTO

(choose 3 to share)

- ✦ Rigatoni Norma with fresh Tomato sauce, fried Eggplants, Pecorino cheese
- ✦ Ricotta & Spinach Ravioli with fresh Tomato Sauce, Parmigiano and Basil
- ✦ Purple Potato Gnocchi with Truffle Cream Sauce, Rucola, aged Balsamico
- ✦ Signature Tajarin pasta with fresh Black Truffles – *add 15-*
- ✦ Wild Mushrooms Risotto, Grana Padano
- Spicy Capellini Aglio/Olio with Sicilian Shrimps & Rucola
- Tagliatelle Carbonara with Pancetta bacon, Egg-yolk and Truffle cream
- Rigatoni pasta-tubes with authentic Bolognese meat ragu' and Parmigiano

### MAIN

(choose your own)

- Pan-seared wild Salmon, mashed Potatoes, Caper & Raisin Zabaione
- Roasted Pork Neck, glazed Baby Carrots & Potatoes
- Braised Beef Cheek, Truffle mash, Mushroom sauce
- Pounded, breaded and fried Turkey breast Milanese with Rucola & Tomato Salad

**DESSERT**

(choose your own)

Tangy Lemon tart

Salted Dark Chocolate Tart

Tiramisu' with a touch of truffle

Homemade Pistachio Gelato

Singature Truffle gelato – *add 2-*

Homemade "Gianduja" Hazelnut & Cacao Gelato

Homemade Raspberry Sorbet (*dairy-free*)

Seasonal Fruit Platter

Coffee or Tea  
and Biscotti

**FAMILY STYLE BRUNCH**

FOOD ONLY SGD68++ PER ADULT

SGD 28++ PER CHILD 4-12YO

for every dining adult one child below 4 YO eats for free \*

SGD 98++ PER ADULT

WITH 2 HOURS FREE-FLOW WINES

PROSECCO, WHITE & RED

\*kids maincourse choices: creamy Carbonara / Bolognese pasta or Bangers & Mash