

Weekend Brunch Menu

JULY 2025

Our menu is a sharing style concept for the whole table (min. 2 Pax).
All Pasta is homemade daily by us, using 00 type flour and semolina from Italy.
Gluten-Free Pasta is available on request.
Last brunch order at 2:00 pm / \$68+pp for food

ANTIPASTI

V Bruschetta, Taleggio Cheese & seasonal Mushrooms, black Truffle
Burratina Cheese, green Asparagus (USA), Parma Ham 24 months
Mesclun Salad, boiled Eggs, Tuna in EVO, Cucumbers, Cherry Tomatoes
Crispy Squid with Garlic Mayo Dip

PRIMI

Gnocchi ai Quattro Formaggi
Homemade Potato Dumplings, 4 - Cheese Sauce
(Fontina, Gorgonzola, Fior di Latte, Parmigiano Reggiano)

or

V Risotto al Nebbiolo
Nebbiolo Red Wine from Piedmont, homemade Sausage, Radicchio Trevisano

SECONDI

Pan-fried Pork Chop
Dried Apricots, Moscato Wine, Mustard, roasted Potatoes

or

Red Snapper Fillet in Pistachio Crust
Chickpea-Lemon Puree, grilled Zucchini

or

V Latteria's Cheese Platter
4 selections of Italian DOP Cheeses

or

160 gr Grilled Beef Striploin (AUS/grass-fed)
Garlic Confit, roasted Belgium Endive, Marsala Sauce
(add 12)

DOLCI

Alfero Vanilla Gelato
With Modena Balsamico

&

Tipsy Tiramisù
Mascarpone, Rum

2 hours Free-Flow Drinks options:

\$ 18 Soft drinks: Coke, Coke Zero, Sprite, Orange, Lime, Apple juice
\$ 52 Prosecco Bottega, Pinot Grigio, Chianti Podere, Peroni Draft

NEW: Aperol Spritz & Gin Tonic

By the Glass:

Soft drinks & Juices \$6
Peroni Beer \$12 / Pint

NEW: Aperol Spritz \$10, Prosecco Bottega \$10 | Gin Tonic \$12 / Pinot Grigio & Chianti \$12

All prices are subject to service charge and government taxes 07/2025