

Sunday Brunch Menu

JUNE 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 Buffalo Mozzarella, Watermelon, Heirloom Tomato, Basil, toasted Almonds

V Burratina, Tuscan-style “Pappa al Pomodoro”

Mesclun Salad, air-dried Beef Bresaola, Parmigiano Reggiano, fresh Figs, Celery

Seafood with Clams & Mussels, white Wine, Italian Parsley, Lemon,
Garlic, grilled Ciabatta Bread

PRIMI

Homemade Tagliatelle “alla Bolognese”

Beef Ragù, Tomato Sauce, Parmigiano Reggiano

or

V Pumpkin Risotto with Summer black Truffles

Porcini & mixed Mushrooms, Cherry Tomato, Truffle Sauce

SECONDI

Slow-Cooked Lamb Shank in Red Wine

Mashed Carrots and sauteed Spinach

or

Pan-Seared Halibut “alla Livornese”

in Tomato Seafood Stew “Cacciucco”

or

V Latteria’s Cheese Platter

4 selections of DOP Cheeses

or

Grilled Beef Tenderloin (160g/AUS-grass-fed)

Pepper-Mustard Sauce, grilled Broccoli, roasted Potatoes
(add 18)

DOLCI

Cannoli Siciliani

&

Tipsy Tiramisù

Chocolate Dough, Ricotta, candid Orange

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