



Father's Day Brunch Buffet Menu

Available for lunch on 15 June 2025
SGD 108++ per adult

DAL SALUMIERE (COLD CUT & CHEESE)

Assorted Italian Cold Cuts (P)
Assorted Italian Cheese (D)

ANTIPASTI DELLA CASA (STARTERS)

Roast Beef Salad
Selection of Grilled and Marinated Organic Vegetables (V)
Beetroot Spinach Salad (V)
Fried Prawns and Cuttlefish
Supplì al Parmigiano (D, V)

I NOSTRI CARPACCI (OUR CARPACCIO)

*(Cured carpaccio for 48 hours with salt, sugar, citrus zest and Italian herbs
for a unique and delicate taste)*

Salmon Carpaccio (SE)
Octopus Carpaccio (SE)

DAL FORNO (FROM THE OVEN)

Bruschetta with Fresh Tomato and Stracciatella (D, G, V)
Assorted Pizza In Teglia (D, G, P)
Bread Selection (G, V)
(Sourdough Focaccia, Soft Bun, Grissini, White Bread Loaf)

[A] Alcohol [G] Gluten [D] Dairy [E] Eggs [N] Nuts [P] Pork [S] Soya [T] Tree Nuts [SE] Seafood [SH] Shellfish [V] Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.



LE PASTE (HOMEMADE PASTA)

Linguine al Ragù di Astice (G, SF)

(Linguine with Lobster Ragù)

Gnocchi Zucca Gorgonzola E Noci (D, G, N)

(Gnocchi With Pumpkin, Gorgonzola, and Walnuts)

CARVING

Arrosto Di Manzo

(Roasted Beef)

DALLA CUCINA (FROM THE KITCHEN)

Mushroom and Truffle Cream Soup (D, V)

Seabass Mediterranean Style (SE)

Grilled Lamb Rack (G)

Porchetta (P)

CONTORNI (SIDES)

Sautéed Vegetables (V)

Potato Purée (V)

Hand-Cut Potatoes (V)

Mixed Salad (V)

SELEZIONE DI DOLCI (DESSERT SELECTION)

Tiramisu (D, E, G, V)

Cannolo (D, E, G, V)

Sfogliatelle (D, E, G, V)

Cheesecake (D, E, G, V)

Torta Del Giorno (D, E, G, V)