

# AMALFI BRUNCH

## by Tutto Passa

### FROM THE BAKERY <sup>D,G</sup>

SELECTION OF FRESHLY BAKED BREADS  
ciabatta olive sourdough focaccia grissini

### CHEESE AND COLD CUTS

SELECTION OF CHEESES <sup>D</sup>  
a curated selection of premium italian and international cheeses,  
served with dried fruits nuts honey and artisanal crackers

SELECTION OF COLD CUTS <sup>G</sup>  
a curated selection of premium Italian and international cold cuts  
served with pickles mustard and artisanal bread

### STARTERS

TUNA TARTARE <sup>D,G</sup>  
avocado, yellowfin tuna, virgin olive oil, seaweed

VITELLO TONNATO <sup>D,G,F</sup>  
slow-cooked veal, tuna sauce, parmesan, capers

HAMACHI CARPACCIO <sup>F</sup>  
mediterranean condiments

SMOKED AND HOUSE CURED GRAVLAX SALMON <sup>D,F</sup>  
horseradish cream, capers, lemon

A – Alcohol; D – Dairy; F – Fish; G – Gluten; N – Nuts; R – Raw; S – Seafood; SH – Shellfish;  
V – Vegetarian; VG – Vegan

Please inform your server of any allergens or dietary restrictions.

## SALADS

### CAPRESE SALAD <sup>D</sup>

Buffalo mozzarella, tomatoes, fresh basil leaves

### DEVILLED EGGS <sup>D,F</sup>

boiled eggs stuffed with mayonnaise, shallots, fresh herbs

### ROCKET SALAD <sup>D</sup>

served in a wheel of Parmesan  
shaved parmesan, taggiasca olives, confit tomatoes, lemon dressing

### BURRATA <sup>D</sup>

extra virgin olive oil, marinated cherry tomatoes

### MARINATED GRILLED VEGETABLES <sup>V</sup>

olive oil, chili garlic

### MARINATED OLIVES <sup>V</sup>

selection of olives

### HOMEMADE PICKLES <sup>V</sup>

selection of pickled vegetables

## SEAFOOD TOWER ON ICE <sup>E,S,SH</sup>

PRAWNS, LOBSTER, MUSSELS, OYSTERS

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## PIZZA

### ROMAN-STYLE LIVE STATION

#### MARGHERITA <sup>D,G</sup>

tomato, mozzarella, basil

#### DIAVOLA <sup>D,G</sup>

tomato, mozzarella, spicy salami

#### TRUFFLE AND MUSHROOM <sup>D,G</sup>

mozzarella, mushrooms, truffle cream, fresh truffle

## PASTA & RISOTTO

### LIVE STATION

#### RAVIOLI RICOTTA & SPINACH <sup>D,G</sup>

#### SPAGHETTI ARRABBIATA <sup>D,G</sup>

tomato sauce, garlic, chili

#### PORCINI RISOTTO <sup>D</sup>

aquarello rice, porcini mushrooms, parmesan

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## MAIN COURSES

FROM LIVE STATION IN THE TERRACE

### CARVING

Grilled Angus Beef T-Bone <sup>D,G</sup>,  
Roasted Lamb Leg <sup>D,G</sup>, Grilled Marinated Chicken Thigh <sup>D,G</sup>

### SEAFOOD

Butterfly Grilled Prawns <sup>F,S,SH</sup>, Chilean Sea Bass <sup>F</sup>  
Lemon butter sauce

### SIDE DISHES

Grilled Vegetables <sup>VG</sup>, Roasted Potatoes <sup>D</sup>, Cheese Polenta <sup>D,G</sup>

## DESSERTS

### TIRAMISU <sup>D,G</sup>

mascarpone cream, espresso, ladyfinger

### TORTA CAPRESE <sup>D,N,G</sup>

chocolate and almond cake

### ITALIAN LEMON TART <sup>D,G</sup>

lemon custard, lemon curd, meringue

### SICILIAN CHEESECAKE <sup>D,N,G</sup>

mascarpone cheesecake, hazelnut, raspberry coulis

### BEIGNE CON CREMA AL PISTACHIO <sup>D,N,G</sup>

### BABA CON CREMA PASTICCERA <sup>A,D,G</sup>

### BOMBOLINI NUTELLA <sup>D,N,G</sup>

### CHOCOLATE BROWNIES <sup>D,N,G</sup>

### FRUIT TROLLEY <sup>VG</sup>

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## DRINKS

APEROL SPRITZ

LIMONCELLO SPRITZ

SELECTION OF WHITE, RED, ROSÉ WINES

SPARKLING WINE

HOUSE POURING SPIRITS

SELECTION OF BEERS

LIMONCELLO SHOTS

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