



ON SUNDAY WE BRUNCH

SUSHI SELECTION

Sushi Roll Selection | Uramaki | Hosomaki | Nigiri |
Sunday Special Japanese Finger Food

APPETIZERS

Fin de Claire oysters with their traditional accompaniments

Mini colorful cones with salmon tartare and celeriac foam

Selection of cured meats

Whole wheat savory croissant with beef bresaola,
mixed greens with lemongrass oil, and Grana Padano flakes

Buckwheat and calamari salad with fresh herbs and lemon

Cheese station with honey and our homemade organic jams

Corn tacos with beef tartare and Tex-Mex mayonnaise

“Area” pizza with tomato, buffalo mozzarella and fresh basil

Croquette duo: cacio e pepe and lamb with horseradish sauce

Tempura prawn tails with carrot, coconut and ginger cream

Fried crescentine with cotechino cream and parsnip

Live Station:

Omelettes, Scrambled Eggs, and Sunny-Side-Up Eggs

FIRST COURSES

Saffron risotto with prawns and zucchini

Mini lasagna with mushroom cream and pata negra

Culatello ravioli with purple potato cream

Fusilli with pea foam, cuttlefish and lemon

MAIN COURSES

Barbecue flank steak

Roasted suckling pig collar with cocoa

Steamed prawns and langoustines with
sweet and sour vegetables

Red tuna in tempura

SIDE DISHES

Crispy potato chips with cheddar sauce

Sautéed wild broccoli rabe with butter

Steamed vegetables

Gratinated asparagus

DESSERTS

Chocolate fountain

Fresh fruit

Greek yogurt

Popcorn

Pancakes with custard

Jam tart

Carrot cake

“Tenerina” chocolate cake

Caramel puff pastry

Cream-filled cannoncini

Macarons

Single-portion desserts from our pastry counter

Mini pastries selection by North Department

Artisanal gelato by North Department

