FESTIVE BRUNCH

BRUNCH MENU
$ 468 per person

ANTIPASTI - *to share*

Mondeghilli Meatballs
Garlic maionese, Pickled red onion

✲ *Tomino Invernale with Pancetta*
Pumpkin, Caramelised onion, Chestnut, Balsamic vinegar

Vitello Tonnato
Veal rump, Tuna sauce, Capers

Finocchi e Arance
Shaved fennel, Orange, Olives

✲ *Torta Salata di Fegatini*
Chicken liver pate, Cranberry, Chives, Campari gelatina

SECONDI - *choose one*

Ossobuco Beef Cheek
Beef cheek, Gremolata, Mashed potatoes

✲ *Tubini Gorgonzola*
Tubini pasta, Gorgonzola, Porcini mushroom, Caramelized onions, Breadcrumbs

Linguine alle Vongole
Clams, Garlic, Bottarga

✲ *Truffled Lombardian Chicken* - *add 198*
Veal and mortadella forcemeat, Truffle, Jus

Cotoletta alla Milanese - *add 288 - for 2p*
Bone in veal chop Milanese style

DOLCI

✲ *Panettone with Zabaglione* Classic Milanese panettone, Marsala zabaglione

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BERE ALL'INFINITO
$ 268 per person - for 2 hours

Sbagliato
Prosecco, Vermouth rosso, Campari

✲ *Cranberry Aperol Spritz*
Cranberry juice, Aperol, Prosecco

Aperol or Lemon Spritz
Limoncello or Aperol, Prosecco, Soda

Prosecco
Zardetto

Pinot Grigio
Livon Collio

Babera d'Asti
Mauro Molino

If you have any food allergies or intolerances, allow us to make the perfect recommendations
All prices are subject to 10% service charge | Belu filtered water still, sparkling, or hot is served at $28 per person, infinite servings