

NEW HONCH BRUNCH MENU



BRUNCH MENU
\$ 388 per person

ANTIPASTI - to share

Mondeghilli Meatballs

Garlic maionese, Pickled red onion

Tuna Marinato

Orange, Fennel, Pea Shoots

Vitello Tonnato

Veal rump, Tuna sauce, Capers

Milanese salad

Lettuce, Pancetta, Casera, Nebbiolo sauce

Fegatini

Chicken liver pate, Pan brioche



SECONDI - choose one

Saltimbocca alla Milanese - add 40

Veal, Bresaola, Sage

Tubini alla Norma

Tubini pasta, Aubergine, Smoked Ricotta

Linguine alle Vongole

Clams, Garlic, Bottarga

Cuttlefish e Guancia

Cuttlefish, Green peas, Guancia

Cotoletta alla Milanese - add 288 - for 2p

Bone in veal chop Milanese style



DOLCI - all'infinito

Tiramisu From Emanuele's nonna, scooped table side

BERE ALL'INFINITO

\$ 268 per person - for 2 hours



Sbagliato
Prosecco, Vermouth rosso, Campari

Aperol or Lemon Spritz
Limoncello or Aperol, Prosecco, Soda

Prosecco
Zardetto

Pinot Grigio
Livon Collio

Barbera 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