

Antipasti

ANTIPASTI BUFFET

Primi

SOUP

Minestrone

Italian vegetable soup with pasta and Gorgonzola croutons

Zuppa di Pesce alla Marinara
seafood tomato and saffron soup with garlic toast

PIZZA (10 inch)

Favola

tomato, fresh mozzarella, Parmesan cheese, olive oil and basil pesto


Florentina
spinach, garlic, Portobello, mozzarella, Parmesan cheese, tomato and egg

Capricciosa
hot pepperoni, mozzarella, tomato, roasted artichoke, anchovy filets in olive oil, black olives and garlic

Salmone
mushrooms, herbs, olive oil, fresh salmon and Parmesan flakes

Spicy Lamb Sausage
mushrooms, tomato, onion, mozzarella and rocket salad


Grilled Chicken
herbs, cheese, porcini mushrooms and truffle oil

Venetian 
lobster, scallops, prawns, calamari and clams

Pasta

Penne al Salmone Affumicato
penne pasta with radicchio in smoked salmon cream sauce

Spaghetti Bolognese
minced beef in tomato sauce, fresh herbs and Parmesan cheese

Spaghetti Arrabbiata 
mild spicy tomato sauce, garlic and fresh herbs

Squid Ink Tagliolini Aglio Olio Peperoncino
garlic, extra virgin olive oil, chili flakes and bird's eye chili (spicy)


Tagliatelle Carbonara
beef bacon, garlic, mushrooms, cream and Parmesan cheese

Rigatoni Siciliana
roasted eggplant, garlic confit and basil in tomato sauce with ricotta cream cheese

Potato Gnocchi and Crab Dumpling
roasted bell peppers coulis and Italian parsley foam

Capellini con Gamberetti ai Pinoli
prawns, chili, garlic, parsley, pine nuts and mushrooms in extra virgin olive oil

Lasagna al Forno 
braised Wagyu beef cheek layered with fresh pasta, cheese crust and truffle oil

Conchiglioni Marinara al Cartoccio 
baked in parcels with seafood in tangy tomato sauce, extra virgin olive oil, fresh herbs and Parmesan cheese

RISOTTO

Risotto ai Funghi Selvatici e Parmigiano
wild mushrooms, onion, butter, chicken broth, Parmesan cheese

Risotto con Aragosta
lobster, green asparagus, lemon zest and green pea foam


GIGANTI CROSTINI COLLECTION


Scampi e Aragosta Crostini
toasted focaccia bread with prawns and lobster in marinara sauce, grilled onions and roasted bell peppers, topped with pesto mozzarella and returned to the grill before serving

Bistecca Pepata
beef steak with garlic and cracked black pepper, grilled to order, sliced and topped with arugula, cherry tomatoes, mozzarella and balsamic vinegar on ciabatta bread

Secondi


Garlic and Sun-dried Tomato Grilled Free Range Chicken
roasted mushrooms and mozzarella

Roasted Lamb Shoulder 
rosemary, garlic, black olives and tomato jus

BBQ Cod Fish 
olive oil, basil, capers, pecorino and sun-dried tomato dressing

Grilled Salmon Trout
rosemary, thyme, garlic, tomato, olive oil and lemon juice

Veal Escalope "Due Modi"
one pan-seared, served with lemon butter sauce and one coated with bread crumbs, parsley and Parmesan cheese

12 oz / 340g Charcoal Grilled Black Angus Ribeye Fiorentina 
grilled lemon halves and natural salt

Secondi (main course) are accompanied with polenta cake & tomato fondue or truffle mashed potato

SOMETHING ON THE SIDE

Grilled Mediterranean Vegetables with Fresh Herbs

Grilled Asparagus and Wilted Spinach

Mixed Greens with Italian Dressing

Shoe String Fries with Garlic Aioli


Simple Roasted Baby Potatoes

Soft Mascarpone Polenta

Olive-Basil Roma Tomato baked with Mozzarella

Dolci (Dessert)

Italian Gelato (per scoop)

Illy Coffee Inspired Tiramisu 
Tasting for 2 persons

Panna Cotta
almond custard cream, minestrone of fruit sugar veil and orange wafer

Lemon Ricotta Cheese Cake
raspberry sauce

Cassata
"This recipe was given to me by a friend, an Italian chef. He made me swear on a stack of ice cream that I would never reveal his recipe."

DESSERT BUFFET

FULL CRUDO BAR BUFFET
(Antipasti + Dessert)

F



Signature



Vegetarian

Kindly notify one of our associate if you have any allerguc intolerance. Prices are subject to 10% service charge and 5% government tax