

EASTER MONDAY BRUNCH

by Fabio Ciervo

Cold dishes

Bread basket with grissini and taralli

Selection of cold cuts and cheese

Hand-carved ham

Smoked salmon

Beef carpaccio with rocket salad and Parmesan

Veal with tuna and caper sauce

Bresaola, rocket salad and Parmesan

Greek salad with Epiros feta DOP

Niçoise salad

Caesar salad

Caprese salad

Seafood salad

Mixed salads

(endive, rocket, radicchio, carrot, red turnip, cucumber, cherry tomato)

Stuffed focaccia

Mixed pâté

Bruschette with a choice of: tomato, mozzarella and anchovies,

Parma ham and mozzarella, Culatello ham and artichokes

Savoury cupcakes

Ham and cheese croissants

Grilled octopus, Taggiasca black olives, potato and red onion from Tropea

Quinoa, mixed sprouts, shrimp, cucumber and celery

Escabeche mackerel and raw vegetables

Artichoke and pecorino pie

Sausage and broccoli pie

Traditional Neapolitan sandwiches

Savoury Neapolitan sfogliatelle

Huevos ranchero

Hot dishes

Pizza by the slice: tomato and basil, salami, ham, tomato and oregano,
tuna and cherry tomato
Egg, ham and cheese wrap
Omelette: plain, cheese and mushroom or ham and cheese
Fabio Ciervo's eggs Benedict (poached egg and spinach flan
with hollandaise sauce)
Mini burgers
Soup of the day
Risotto of the day
Pasta of the day
Aubergine parmigiana
Ham and potato gateau
Sea bream with tomatoes, olives and cappers
Roast beef with Yorkshire pudding, roast potatoes and sautéed vegetables
Roast leg of lamb

Desserts

Colomba Easter cake and Chocolate Easter eggs
Selection of croissants
Waffles
Chocolate pancakes
French toast
Mini pastries
Fresh fruit
Selection of cakes, cupcakes and muffins
Neapolitan sfogliatelle

€90 per person, excluding drinks