



BRUNCH CRAWL

SHARING DISHES & 2 DRINKS

AUBERGINE PARMIGIANA **D G V**

Tomato sauce, mozzarella, basil

CAPRESE SALAD **D S U V**

Fior di latte mozzarella, tomatoes,
basil pesto & aged balsamic vinegar

TOMATO BRUSCHETTA **G V**

Basil, garlic, oregano

PRAWN COCKTAIL **E F M U S S U**

Cocktail sauce, baby gem

HOMEMADE ARANCINI **D E G**

Beef ragu, mozzarella, green peas

MORTADELLA BREADSTICKS **G N**

Honey, crushed pistachios

Dishes indicated with:

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin MU - Mustard,
N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian

DRINKS

COCKTAILS

NEGRONI

Gin, red vermouth, campari

APEROL SPRITZ

Aperol, sparkling wine, soda

SORRENTO STING

Vodka, Papas Lemonade, lemon juice, soda

BOTTLE BEER

PERONI

SOFT

EIRA STILL / EIRA SPARKLING / COKE /
COKE ZERO / SPRITE / SPRITE LIGHT /
SODA WATER / TONIC WATER

JUICE

APPLE / ORANGE / CRANBERRY / PINEAPPLE

SPIRITS

VODKA / GIN / WHISKEY / RUM

WINES

RED / WHITE / ROSÉ

SPARKLING

CONTE FOSCO

