

Prego

Easter Sunday Brunch

31 MARCH 2024 | 12PM TO 2.30PM

108 per adult | 54 per child (6 to 12 years old)

Includes Free-Flow of Soft Drinks & Juices

+55 for 2.5 Hours of Free-flow Prosecco, House Wines & Beers
+75 for 2.5 Hours of Free-flow Champagne, House Wines & Beers

ANTIPASTI

Treccia di Bufala

3kg of Puglia's Buffalo Mozzarella "Treccia", Heirloom Tomatoes

Salmone e Quinoa

Orange Cured Salmon, Quinoa & Cauliflower, Calamansi Dressing

Patate e Salsiccia

Red-Skinned Potato Salad, Italian Sausage, Pommery Mustard

Polpo

Fremantle Octopus, Crunchy Vegetables, Taggiasche Olives, Capers, Rucola Pesto

Gamberi

Fregola, Poached Prawn, Fennel, Apple, Balsamic Dressing

Spinaci

Baby Spinach, Grilled Chicken, Pine Nuts, Honey Mustard Dressing

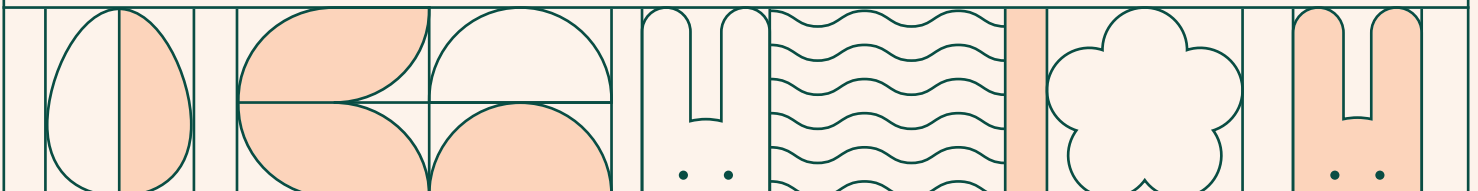
Panzanella

Classic Tuscan Bread Salad, Kyuri, Tomato, Pickled Red Onions, Red Vinegar Dressing

Insalata

DIY Salad Station with Italian Condiments
Homemade Caesar Dressing & White Balsamic Vinegar Dressing

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.



DAL MARE

Freshly Shucked Seasonal Oyster

Poached Alaska Crab Leg

Marinated Prawn

Mussel

Cocktail Sauce, Hot Sauce, Fresh Lemon, Shallot & Vinegar

TAGLIERI

Tuscan Prosciutto & Melon

Coppa Piacentina

Mortadella Bolognese

Salame Piccante

'Nduja Calabra

Pecorino al Pepe Nero

Parmigiano Reggiano with Aged Balsamic Vinegar

Taleggio

Gorgonzola

Provolone

ZUPPE

Carote

Spiced Carrot Soup

Aragosta

Lobster Bisque

PASTA E RISOTTO

Garganelli

Garganelli Pasta, Tuscan Sausage Ragù, Pecorino

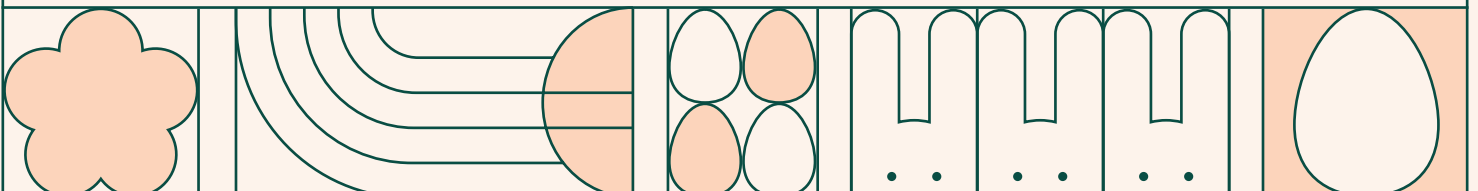
Paccheri

Paccheri Pasta, Lobster, 'Nduja Salami

Risotto

Classic Carnaroli Risotto with Porcini & Truffle Creamed in Parmesan Wheel

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PIZZE

Margherita

Tomato, Buffalo Mozzarella, Semi-Dried Tomatoes, Basil

Infernale

Tomato, Mozzarella, Spicy Salami, Marinated Peppers, Chilli

Tartufata

Cream, Buffalo Mozzarella, Fontina, Italian Truffle

DAL FORNO

Gnocchetti

“Sorrentina” Style Homemade Potato Gnocchetti,
Tomato Sauce & Buffalo Mozzarella

Branzino

Whole Baked Turbot
“Isolana” Sauce

Tagliata

Roasted Wagyu Beef OP Ribs, Marsala Sauce

Agnello

Slow Roasted Welsh Lamb Loin, Roasted Baby Potatoes,
Baked Vine Cherry Tomatoes, Mustard Sauce

SECONDI

Pollo

Braised “Cacciatora” Style Chicken Thigh

Polpette

Homemade Beef Meatball, Rich Tomato, Basil Sauce

Guazzetto

Classic Seafood Stew in White Wine & Tomato Sauce

Maiale

Braised Berkshire Pork Cheek, Polenta, Taleggio Cheese

PER I BAMBINI

Lasagna

Chicken Nuggets

French Fries

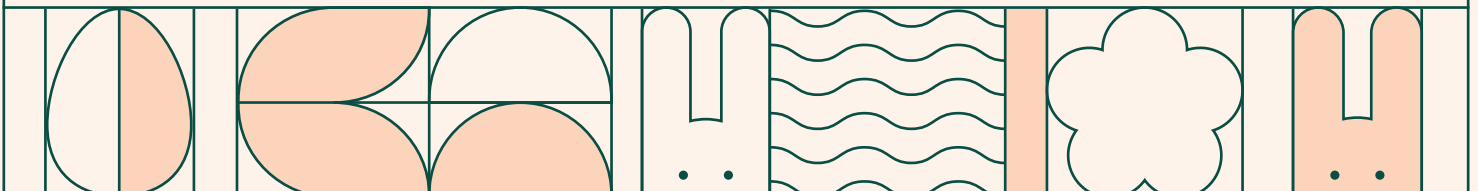
Pasta Alfredo

Crudités

Cheese Sandwich

Egg Sandwich

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DOLCI

"Pregomisu"

Orange Scented Oriette Fritter

Spiced Bunny Carrot Cheese Torte

Little Spring Pistachio Cherry Garden

Strawberry Marmalade Cheesecake

Caramel Dome Tart

Chocolate Moist Crunch

Easter Almond Rice Tart

Easter "Snow Egg" Passion Fruit with Coconut

Red Wine Pear Shooter

Hot Cross Bun

WARM DESSERT STATION

"Struffoli Churros"

Caramel, Dark Chocolate, Maple Vanilla Sauce & Fruit Compote

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