

SPIGA SUNDAY BRUNCH

FREE FLOW

\$240 (2 hours)

Pamper yourself with
our luxurious free flow

Prosecco Col Vektoraz

Tasca d'Almerita Leone

Barbera d'Asti Cantina del Pino

Peach Bellini

Aperol Spritz

Peroni (Bottle)

Veuve Clicquot Yellow Label NV

Glass \$138

Bottle \$798

BRUNCH BUFFET

\$428

A thoughtful selection of premium Italian cold cuts, salads with house dressings, soup of the day, jet-fresh seafood, carving station, freshly baked bread and a large selection of desserts.

A CHOICE FROM

Spaghetti, pomodoro fresco,
burrata e pane

*Tomato sauce and basil spaghetti with burrata
sauce and rosemary bread crumble*

Tagliolini al tartufo nero, **add \$90**

Parmigiano e tuorlo

*Black truffle tagliolini with parmesan fondue
and raw egg yolk*

Tagliatelle funghi e guanciaie

*Tagliatelle pasta with wild mushrooms and
pork jowl "guanciaie"*

Pizza Margherita

Tomato sauce, mozzarella and basil

Pizza crudo e bufala

Tomato sauce, buffalo mozzarella and parma ham

Pizza funghi e tartufo nero **add \$80**

*Pizza with wild mushrooms,
buffalo mozzarella and black truffle*

Uovo in camicia

Soft-poached egg with spinach and Pecorino sauce
add black truffle add \$70

Ova strapazzate

*Scrambled eggs with pumpkin, hazelnuts
and pancetta*

USDA Ribeye

add \$220

*USDA Ribeye, morels mushrooms,
celeriac and horseradish purée, lardo, veal jus*

Polletto arrosto

add \$120

*Whole-roasted chicken marinated with chilli, garlic,
mustard and rosemary with roasted bell peppers*

Zuppa di pesce della Domenica **add \$180**

*Seafood stew with: clams, mussels,
prawn, squid and sea bass*
Choice of

*wine, garlic and parsley stock /
spicy tomato sauce with basil*
Served with garlic bruschetta

plus 10% service charge