



# Easter Brunch Buffet

SUNDAY APRIL 21<sup>ST</sup> 2019 | 11:00AM – 4:00PM

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**LEUOVA** | Frittatas, omelet and scrambled eggs made to order with ham, mushrooms, smoked salmon, onion, cheese, vegetables | Eggs benedict with parmigiano cream

**LA COLAZIONE** | Carrot, chocolate muffin | Nutella croissant, apple cake | “Danubio” brioche with apricot marmalade

**GLI ANTIPASTI** | Tuscan prosciutto with cantalupe | Buffalo “treccia” mozzarella with tomato and basil | Selection of cheese  
Selection of “Terra di Siena” cured meats  
Savory “Pasqualina” cake with spinach, eggs and ricotta cheese | Neapolitan “Casatiello”  
Seafood salad with vegetables, lemon and parsley | Insalata Milano | Quinoa, shrimp, vegetable and cashew salas  
Grilled seasonal vegetables

**Il Crudo di Pesce** | Assorted oysters  
Marinated salmon with orange and fennel salad | Tuna tartar with mango, ginger and apple | Classic shrimp cocktail

**La Pasta** | Paccheri, fava beans, spring onions and pecorino cheese  
Four cheese ravioli with butter and sage  
Crepes with ricotta, asparagus, sea bass

**La Carne e il Pesce** | Steamed salmon, vegetables and house-made mayonnaise  
Rosemary rack of lamb with garlic sauce  
Roasted beef tenderloin with mushroom sauce | Roasted potatoes | Sautéed seasonal vegetables

**I Dolci** | Traditional “Colomba”  
Neapolitan pastiera | Ricotta cannoli  
Mini tiramisù | Coffee, pistachio bigné  
Fresh fruit | Assortet gelato cart

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## Cafe Milano

\$95 PER ADULT • \$35 PER CHILD (12 AND UNDER)  
INCLUDES SPARKLING WINE | EXCLUDES ALL OTHER BEVERAGES, TAX AND GRATUITY