



SUNDAY BRUNCH

BUFFET

timpano

A celebratory meal featured at most Italian Sunday dinner tables. A testament to Italian food as a cuisine with deep, soulful roots, just like Scarpetta.

salumi & formaggi

ASSORTED ITALIAN CURED MEATS & CHEESES
house baked bread, caponata & olives

frutti di mare

CHILLED SEAFOOD
oysters, prawns, octopus, smoked salmon, mignonette & lemon

insalata

SELECTION OF GREENS
garden vegetables, caprese & vinaigrettes

frittata bar

**VEGETABLES, PANCETTA, CRAB, FONTINA
FARM FRESH EGGS & EGG WHITES**

FAMILY STYLE

primi piatti

SPAGHETTI
tomato & basil
DUCK & FOIE GRAS RAVIOLI
marsala reduction

CHOOSE ONE PER GUEST

secondi piatti

FREGOLA & EGG
kale, tomato, pancetta & poached egg
RISOTTO
vegetarian or carbonara
LOBSTER BENEDICT
fried polenta cake & hollandaise
FILET MIGNON
asparagus & béarnaise
CHICKEN PARMIGIANO
charred broccolini
SNAPPER
roasted cauliflower & brown butter
BELGIAN WAFFLE
berries & salted butter

BUFFET

dolce

**SELECTION OF ARTISANAL PASTRIES, CAKES
PANNA COTTA, GELATO, CHOCOLATES & CONFECTIONS**

SUPPLEMENT

bubbles

ARDUINI 'CUVÉE SILVER' PROSECCO • 25
bellini, mimosa, aperol tanqueray flor de sevilla gin spritz

unlimited

champagne

TAITTINGER 'LA FRANÇAISE' CHAMPAGNE • 50
LAURENT PERRIER 'CUVÉE ROSE' CHAMPAGNE • 100

unlimited

bottles

KRUG 'GRAND CUVÉE' CHAMPAGNE 375ML • 150
RUINART 'BLANC DE BLANCS' CHAMPAGNE • 175
BILLECART-SALMON 'ROSÉ' CHAMPAGNE • 205
CA'DEL BOSCO 'ANNAMARIA CLEMENTI' ITALY 2008 • 220

\$69++