

Epiphany Brunch

For our Epiphany Brunch, Chef Giuseppe D'Alessio suggests a variety of leavened bread, focaccia, savory croissants, pizzas, bruschette, accompanied with local cold cuts and cheeses like Bassiano ham, Amatrice salami and buffalo mozzarella from the Roman Coast.

Variety of salad, carpaccio, octopus salad mediterranean style, eggs «parmiggiana» and truffle, the artichoke and “puntarella” heart salad corner, typical Roman traditional food fried will enrich our Buffet

Included with the Buffet the choice of one dish from the Kitchen:

Mezzi Rigatoni Amatriciana or Carbonara style

Calamarata with seafood sauce

Fusillone Roman Cheese & Black Pepper

Tuscan Seafood stew “Caciucco” style (for 2 people)

Grilled dry age beef tagliata

Side dishes:

Roasted potatoes – sautéed spinach or chicory – grilled vegetables

Finally the Sweet Corner with traditional French Galette des Roi, ricotta and cherry tart, croissants, waffle, French toast, pancakes, and seasonal fresh fruits

For the little ones an interactive Show Cooking dedicated to decorating biscuits and other surprises by our pastry chef.

Water and Coffee

80€ per person – Wine excluded

40€ kids up to 10 yo



Le pietanze servite possono contenere uno o più allergeni come ingredienti o in tracce derivanti dal processo di produzione. Si invitano i Signori allergici a uno o più allergeni, a comunicarlo al personale in servizio.

Our food may contain one or more allergens as ingredients or traces deriving from the production process. We kindly request allergic guests to one or more allergens to advise the personnel in service.

** Prodotto fresco, sottoposto a tecnica di abbattimento rapido negativo. ** Fresh product, subjected to a rapid negative blast chilling technique.