

BUSSOLA

CHRISTMAS BRUNCH

ANTIPASTO

Crudo Di Mare ^{S, R}

Mix Of Seafood Platter – Fine de claire oyster,
Poached shrimp, King crab

Insalata Di Pomodori E Burrata ^{D, N}

Burrata with mix of tomatoes

Carpaccio Di Manzo ^{N, G, D, R}

Raw beef carpaccio, Fresh truffle, Aged balsamic and
Pickled mushrooms

Frittura ^{S, G, E}

Crispy fried Italian seafood mix

Arancini ^{Ce, G, E, D}

Saffron rice, Smoked scamorza and Fresh peas

Chef Pizza Selection Pass Around ^{D, G}

G - Gluten | D - Dairy | E - Egg | S - Seafood | N - Nuts | Ce - Celery | R - Raw

This menu is for guideline purposes only. Certain items may change based on market availability.

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CHRISTMAS BRUNCH

PRIMI

Risotto Ai Frutti Di Mare ^{D, S}

Calamari, Mussels, Shrimp, Fresh tomato and Bisque

Ravioli Ai Porcini ^{G, E, D}

Ravioli stuffed with mushroom porcini Creamy parmesan
and Truffle sauce

Lasagna All Bolognese ^{G, Ce, D, E}

Traditional lasagna stuffed with Veal ragout and Parmesan

SECONDI

Tacchino Arrosto ^{D, N}

Roasted turkey with stuffing

or

Tagliata Di Manzo ^{D, Alcohol}

Mb5 beef striploin

or

Branzino ^{S, D}

Seabass with Mediterranean sauce

Sides

Roasted potato, Glazed baby carrot, Asparagus and Grill vegetables

Dessert ^{D, E, G}

Gingerbread house and delicate Christmas desserts on buffet

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