

PASQUA AT PETE'S PLACE

Adult: \$108++ (Inclusive of: Selected Juices | Soft Drinks | Easter Mocktail) | Child: \$54++ (4 to 12 years old)

BEVERAGE PACKAGE:

\$58++ (Free flow of Prosecco | Beers | White & Red Wines | Aperol Spritz | Easter Cocktail)

Add \$30++ Moët & Chandon Impérial Brut

Add \$40++ Moët & Chandon Impérial Brut Rosé

PETE'S ANTIPASTI BAR

PETE'S FARM

design your own salad from our signature selection of organic vegetables and house dressing

PERE E NOCI

kale, pears, walnuts, gorgonzola, honey vinaigrette

SCAPECE DI ZUCCHINE

marinated fried zucchini, ricotta cheese, herbs

PETE'S CAESAR

romain lettuce, caesar dressing, grilled chicken, boiled eggs, croutons, parmesan cheese

VITELLO TONNATO

roasted veal loin, tuna mayonnaise, capers

ASPARAGI E UOVA

grilled green asparagus, lemon dressing, quail eggs

COCKTAIL DI GAMBERI

prawn salad, salsa rosa, endive, tomatoes

TONNO E ARANCE

smoked tuna loin, fennel, orange, oregano

SALMONE MARINATO

salmon gravlax, cream cheese, condiments

CAPRESE CORNER

FILIATA

large burrata cheese, stuffed with mozzarella bocconcini

TRECCIA AFFUMICATA

smoked mozzarella twists

ZIZZONA

large bufala milk mozzarella

condiments:

organic tomatoes | marinated melon | arugula | marinated antipasti | 3 kinds of pesto

DELI VITRINE

CHEESE SELECTION

selection of italian artisan cheese
condiments: jam | honey | dry fruits

CHARCUTERIE

selection of italian artisan cold cuts
condiments: cracker | pickles | grissini

DAL FORNO PIZZA

PIZZA CAPRESE

confit cherry tomatoes, ricotta cheese, basil pesto, olives

PIZZA ASPARAGI

mozzarella, robbiola cheese, white asparagus, speck ham

DALLA CUCINA

BRASATO DI MANZO

red wine braised beef brisket, gremolata

SALSICCIA ARROSTO

grilled italian pork sausage, fennel seed

POLLO FUNGHI

braised chicken thigh, cream, mushrooms

CACCIUCCO ALLA LIVORNESE

clams, black mussels, seabass, prawns, tuscany tomato broth

MAIALINO AL FORNO

oven roasted suckling pig rack

LASAGNA AL SALMONE

baked lasagna, smoked salmon, mascarpone cheese, green peas

RAVIOLI AI FUNGHI

mushroom stuffed ravioli, sautéed mushrooms, pumpkin

CREMA DI ASPARAGI BIANCHI

white asparagus cream soup

CARVING

COSCIOTTO DI AGNELLO

oven roasted lamb leg, mint sauce

COSTATA DI MANZO AL FORNO

roasted prime beef rib-eye, tuscany rub, red wine jus

CONTORNI

PUREE DI PATATE

creamy mashed potatoes

CAROTE GLASSATE

organic carrot, honey, thyme

ASPARAGI GRIGLIATI

roasted green asparagus

CAPONATA

fried eggplant, tomato, capers, pine nuts

DOLCE BAR

TRADITIONAL EASTER ITALIAN DESSERTS

signature tiramisu | cakes | traditional tarts | colomba | chocolate eggs | fruits | gelato

BEVANDE CALDE

COFFEE

americano | espresso | cappuccino | latte

TEA

morning breakfast | earl grey neroli chamomile | uji sencha | shiso mint jasmine silk pearls