

SUNDAY BRUNCH

12.00pm to 2.30pm | Adult \$88 | Kids \$44 (age - 6 to 12 yrs. old)

Including non-alcohol beverages: Selected Juices | Soft Drinks | Coffee & Tea | Bottomless Nordaq Sparkling & Still Water

Alcohol Beverage Package at \$58 per adult (last pour: 2.15pm)

PETE'S ANTIPASTI BAR

PETE'S FARM

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

VERDURE MARINATE

marinated italian organic vegetables

CAPRESE CORNER

buffalo mozzarella, heirloom tomatoes, basil pesto, tomato pesto

ARTICHOKE INSALATA

grilled artichoke, celery, asiago cheese

PEACH & MELONE

seasonal peach, 24-months prosciutto, balsamic reduction

INSALATA DI POLIPO

sustainable octopus salad, potato, lemon dressing

CRUDO DI SPADA

swordfish fillet, fennel orange salad, extra virgin olive oil

DELI BAR

CHEESE SELECTION

smoked scamorza / gorgonzola cucchiaio / asiago / piedmonte toma
served with jam, condiments

CHARCUTERIE

24-months prosciutto / napoli salami / mortadella / coppa ham / prosciutto cotto

ROMAN PIZZA PALA

roman street style rectangular pizza with pete's signature topping

IL PANE

grissini / carasau bread / olives focaccia / pane toscano / ciabatta

BRUSCHETTERIA

siciliana: roasted tomato / white anchovy / sicilian oregano

SPECIALS DELLA DOMENICA

look out for our blackboard specials served à la minute to your table

DALLA CUCINA

POLLO ALLA DIAVOLA

oven roasted chicken breast, herbs

MAMA'S POLPETTE

australian beef meat ball, tomato sauce, basil

BRANZINO ALLA PALERMITANA

seabass fillet, herbs bread crumbs, lemon

LASAGNA VERDE

basil pesto, green bean, bechamel, taleggio cheese

CREMA DI ZUCCA

organic pumpkin soup, crouton

CARVING

PORCHETTA ROMANA

slow-cooked crispy pork belly
roman's herb gremolata / lemon wedges / wine jus

CONTORNI

PUREE DI PATATE

truffle mash potato

FUNGHI TRIFOLATI

sautéed bottom mushroom

ASPARAGI GRIGLIATI

roasted green asparagus

DOLCE

TORTA DEL GIORNO

selection of typical italian cakes

TIRAMISU

mascarpone, savoiardi biscuits, espresso, white amaretto

FRUTTA FRESCA

seasonal fruits

PICCOLA PASTICCERA

homemade italian custard cream

SOFT SERVE GELATO

classic flavor or a twist, biscotti, fruit compote

VANILLA PANNA COTTA

seasonal berry compote, biscotti

PESCHERIA

SUSTAINABLE SEAFOOD ON ICE

oyster, prawns, mussel, lemon, shallot vinaigrette, cocktail sauce

ALCOHOL BEVERAGE PACKAGE

SPARKLING

Val d'Oca 'Rive di San Pietro di Barbozza',
Valdobbiadene Prosecco Superiore DOCG 2020
Vietti Moscato d'Asti DOCG 2023

WHITE

Terre Gaie 'Clariss', Pinot Grigio, delle Venezie IGT,
2023

RED

Castello Monsanto, Chianti Classico DOCG, 2020

BEERS

Draught Beer / Scotts Lager

SOFT DRINKS/JUICES

Selected Juices / Soft Drinks / Coffee & Tea /
Bottomless Nordaq Sparkling & Still Water

ADD ON

\$20 for Selected Cocktails (Pete's Negroni, Aperol Spritz)
\$30 for Moet & Chandon Imperial Brut
\$40 for Moet & Chandon Imperial Brut Rose