Brunch Beverage Menu

Regular Package * 495 AED



White Wine
Pinot Grigio, Giorgio & Gianni,
Veneto, Italy

Red Wine
Nero d'Avola, Da Luca
Sicily, Italy

Rosé Wine
Pinot Grigio Rosé, Italia
Pavia, Italy

Spirits
Ketel One
Tanqueray
Bacardi White
Dewar's White

Non-Alcoholic
Water
Soft drinks
Juices
Coffee
Tea

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Non-Alcoholic Package * 395 AED

Non-Alcoholic
Water
Soft drinks
Juices
Coffee
Tea



Mocktails

PASSIONE
Passion Fruit, Fresh Apple Juice, Vanilla

BOSCO
Blueberry, Cranberry, Strawbery, Lemon

LIMONATA
Grapefruit, Bergamot, Pink Grapefruit Soda

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Lucia's
Caprese Brunch

Brunch Food Menu

STARTER (Sharing)

CARPACCIO DI BRANZINO (F, M, TN, SP, R)
Sea Bass Carpaccio, Pickled Tropea Onion, Blood Orange, Pine Nuts, Semi-dried Tomatoes

CAPRESE (V, D, M, SP)
Buffalo Mozzarella, Pink Tomatoes, Basil Pesto, Taggiasca Olives

BRESAOLA (D, M, TN, SP)
Italian Cold-Cut Beef from Valtellina, Grana Padano, Roasted Figs, Toasted Walnuts

PARMIGIANA DI MELANZANE (V, G, D)
Deep-Fried Aubergine, Tomato Sauce, Mozzarella, Parmesan Cheese, Basil

ARANCINI AI FUNGHI E TARTUFO (V, G, E, D, M)
Sicilian Rice Balls, Mixed Wild Mushrooms, Buffalo Mozzarella, Truffle Mayo

MAIN COURSE (Sharing)

MARGHERITA (V, G, D)
San Marzano Tomato Sauce, Buffalo Mozzarella DOP, Grana Padano, Basil, EVO Oil

ORECCHIETTE GRATINATE (V, C, G, D)
Traditional Apulian Pasta, Scamorza Cheese, Eggplants, Datterino Tomatoes, Grana Padano

POLLO IN CASSERUOLA (C, D)
Roasted Chicken Casserole, Sautéed New Potatoes, Rosemary Jus

ORATA GRIGLIATA (C, F, SP)
Grilled Sea Bream Fillet, Sicilian Caponata, Green Herb Sauce

DESSERT

PICCOLA PASTICCERIA ITALIANA (V, G, E, D, TN)
Selection of Mini Italian Pastries
Tiramisu Classico, Cannoli Siciliani, Capri Lemon Tart, Pastiera Napoletana, Cream Bignè

(V) Vegetarian - (C) Celery - (G) Gluten - (SF) Shellfish - (E) Egg - (F) Fish - (L) Lupin - (D) Dairy - (M) Mustard
(PN) Peanuts - (TN) Tree Nuts - (SE) Sesame - (SO) Soya - (SP) Sulphites - (R) Raw
Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Brunch Beverage Menu

Premium Package * 625 AED



Cocktails

POMODORO MARGARITA
Casamigos Blanco, Tomato Juice, Olive Brine, Fresh Basil, Almond



APEROL SPRITZ
Prosecco, Aperol, Soda Water

WHITE PEACH SPRITZ
Prosecco, Lemon, Red Bull White Peach

Prosecco
Ferrari Brut
Trento, Italy NV

White Wine
Pinot Grigio, Giorgio & Gianni,
Veneto, Italy

Red Wine
Nero d'Avola, Da Luca
Sicily, Italy

Rosé Wine
Pinot Grigio Rosé, Italia
Pavia, Italy

Spirits
Ketel One
Tanqueray
Bacardi White
Dewar's White

Beer
Corona Extra

Non-Alcoholic
Water
Soft drinks
Juices
Coffee or Tea