

LABREZZA



Savour the richness of the signatures of Labrezza, showcasing authentic Italian cuisine from the various regions of Italy. Allow our masterchefs to captivate your tastebuds as they hand-select only the freshest seasonal produce to bring out the simplicity of the cuisine and purity of flavours.

Embrace the Italian passion for quality time spent over an intimate meal of good food and wine with cherished family and friends.

Classico Pranzo Italiano

2 Courses, S\$32++

Tailor your lunch with the following appetiser & main course or main course & dessert, with your choice of coffee or tea.

3 Courses, S\$42++

Hand-craft your lunch with the following appetiser, main course and dessert selections, with your choice of coffee or tea.

APPETISER

**Insalata di Carciofi con Cepe Arrostito,
Olive e Condimento di Aceto Bianco**
*Artichoke salad with roasted capsicums,
olives and white balsamic dressing*

Prosciutto di Parma, Mortadella con Focaccia e Aceto Balsamico
*Parma ham with Mortadella sausage,
Focaccia bread and traditional balsamic vinegar*

**Carpaccio di Piovra Condita in Vinaigrette al Peperone,
Pomodorini Secchi, Gelatina al Limone e Rucola**
*Octopus carpaccio with sweet pepper vinaigrette,
sun-dried tomatoes, lemon jelly and rucola leaves*

La Zuppa del Giorno
Soup of the day

MAIN COURSE

**Involentino di Maiale con Fontina, Mela e Menta,
Purè di Zucca, Asparagi e Condimento Balsamico**
*Roasted pork roulade with fontina, mint, apple,
pumpkin purèe, asparagus and balsamic jus*

Stufato di Carne Toscana con Purèe allo Zafferano e Verdure
Tuscany beef stew with saffron mashed potatoes and vegetables

Gnocchi Cremosi alla Salvia, Spinaci Saltati e Pomodoro Fresco
Gnocchi with sage cream, sautéed spinach and fresh tomatoes

La Pizza del Giorno
Pizza of the day

DESSERT

Mousse Esotica Caramellata con Sorbetto al Frutto Della Passione
Exotic caramel mousse with passion fruit sorbet

Torta al Cioccolato Jivara con Gelato alla Banana
Jivara chocolate tart with banana ice cream

Panna Cotta alla Vaniglia con Frutti di Bosco di Stagione
Vanilla panna cotta with seasonal berries

Il Dolce del Giorno
Dessert of the day