

# BASILICO

## *Father's Day Brunch Highlights*

### *Mains*

Salted Cod Fish Cannelloni with Datterini Cherry Coulis and Fava Beans  
Oven-roasted Organic Guinea Fowl stuffed with Sun-dried Plum and Colonnata Pork Belly  
120-day Dry-aged Ribeye Angus Beef with Peperoncino Sauce and Polenta Cake

### *Chef's Table*

Cheese Room with over 50 Regional Italian Farm Cheeses

### *Borgonzola-infusions*

Bronte Pistachio  
Calabria Peperoncino and White Chocolate  
12-Year Aged Balsamico  
Truffle and Chocolate Bar  
Menabrea Beer  
Vin Santo and Almond  
Amarone Wine  
Rosemary and Dill

### *Fresh Pasta Station*

Braised Wagyu Beef Cheek Ravioli with Cauliflower Velouté and  
Norcia Black Truffles

### *Desserts*

Traditional Italian Fritters filled with Amalfi Lemon Custard Cream and Wild Cherry Amarena  
Millefoglie of Alchermes Liqueur Chocolate Fingers and Tahitian Vanilla Cream  
Limoncello Baba in Dark Chocolate Shell