



RISTORANTE

ALLORA

BAR

# Mamma Rosa's Brunch Menu

12 May 2024 | Sunday | 12.30pm – 3.30pm

\$68++ Per Adult | \$28++ Per Child (7-12 Years) | Kids 6 and Below Dine Free.

*(Top up \$20++ for Free Flow Alcohol)*

## Smoked Salmon and Pesto Lasagna SDNE

Oven-baked Lasagna Pasta Stuffed with Pesto Bechamel, Smoked Salmon, Basil Pesto

## Gratinated Pasta with Meatballs DE

Baked Crunchy Rigatoni Pasta, Tomato Sauce, Mozzarella Fior Di Latte, Fresh Basil, Meatballs, Parmigiano Reggiano

## Cannelloni DE

Gratinated Cannelloni Stuffed with Ricotta and Spinach Topped with Bechamel and Parmigiano Reggiano

## Eggplant Parmigiana D

Gratinated Eggplant, Tomato Sauce, Basil, Mozzarella Fior Di Latte, Parmigiano Reggiano

## Grilled Veggies V

Seasonal Grilled Vegetables Marinated with Olives and Capers Pesto

### Cold Cuts P D

Assorted Italian Cold Cuts served with house-made Pickled Vegetables  
Parma ham, Mortadella, Spianata calabra, Pancetta, Cooked ham

### Cheese selection D N

Grana Padano, Gorgonzola Dolce, Taleggio, Provolone, Smoked Scamorza, Mozzarella

*Served with: Nuts & Condiments*

Tomato Jam, Onion Marmalade, Honeycomb, House-made Mustard Grains,  
Grapes, Dried Fruits, Mixed Nuts

### Bread station N D

### Mare S

*Seafood Buffet*

Prawns, Crab legs, Mussels. Poached and served with condiments and garnishes

*Garnishes:*

Balsamic Vinaigrette, Citrus Dressing, Shallot Mignonette,  
Lemon & Lime Wedges, Light Soy Sauce, Pickled Ginger

### Gratinated Oyster S D N

Japanese Oyster Gratinated with Herbal Mediterranean Bread

### Octopus Salad S

Chargrilled Octopus Tentacles, Potatoes, Black Olives, Parsley and Garlic

### Seafood Salad S

Poached Calamari, Prawn, Mussel, Crunchy Celery, Citronette and Parsley

### Catalana Prawn Salad S

Prawns, Cherry Tomatoes, Red Onion, Celery, Basil, Mustard Grain Sauce



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs

## Sushi (S)

Assorted Sushi Platter

## Smoked Salmon Trio

### Beetroot Smoked Salmon (S)

Home-made Beetroot Marinated Smoked Salmon

### Balsamic Vinegar Smoked Salmon (S)

Home-made Balsamic Marinated Smoked Salmon

### Herbs Smoked Salmon (S)

Home-made Herb Marinated Smoked Salmon

## Salad

### Caprese Salad (D)

Heirloom Cherry Tomatoes, Mozzarella Fior Di Latte, Fresh Basil, Oregano, Extra Virgin Olive Oil

### Greek Salad (D)

Romaine Lettuce, Tomato Romaine, Cucumber, Black Olives, Feta Cheese, Extra Virgin Olive Oil

### Cesar Salad (D)(E)(P)(N)

Lettuce, Home-made Caesar Dressing, Grilled Chicken, Bread Crouton, Parmigiano Reggiano

### Buckwheat Salad (V)

Poached Buckwheat, Mixed Vegetables, Oriental Balsamic Dressing, Pickled Vegetables

### Quinoa Salad (V)

Mixed Coloured Quinoa, Cherry Tomatoes, Mint, Lemon, Arugula Salad



Gluten Free



Vegan



Alcohol



Dairy



Seafood



Nuts



Pork



Eggs

## Live Station

### Pasta Station (D)(A)(S)(N)

Basil Pesto, Arrabbiata, Bolognese, Prawn Sauce

### Parma Ham And Gnocco Fritto (D)(P)

Thinly Sliced Parma Ham served with Traditional Gnocco Fritto Bread and Mozzarella

### One Meter Pizza (D)(P)(N)

Pizza " In Teglia " By our Master Pizzaiolo Enzo

*\*Subject to menu rotation*

### Crepe and Gelato Station (D)(N)(E)

Traditional Crepe with Choice of Ice Cream and Topping

## Carving

Porchetta (P)

Beef Ribeye

Roasted Lamb Rack

Roasted Chicken

Black Pepper Iberico Pork Ribs (P)

*Served with:* (D)

Seasonal Vegetables, Roasted Potatoes, Potato Puree

*Sauces for Carvings:*

Mustard (A)(D)

Black pepper (A)

Red wine sauce (A)

## Dolci (D)(N)(A)

Our Pastry Chef's delicacies and creations

*End*

*Allora reserves the right to modify the Mamma Rosa's brunch menu items without prior notice.*