

FAVOLA SUNDAY BRUNCH

25 MAY 2025



FAVOLA



PASS AROUND

PIZZA

PIZZA MARINARA

Tomato sauce, garlic, oregano, and olive oil - no cheese, simple but full of flavor.

PIZZA DIAVOLA

Tomato, mozzarella, spicy salami, and chili oil.

PIZZA CON FRIARIELLI E SALSICCIA

White pizza (no tomato sauce) topped with mozzarella sautéed broccoli rabe, and Campanian sausage.

PASTA

SPAGHETTI ALLE VONGOLE

Spaghetti with clams, garlic, olive oil, white wine, and parsley.

SALSICCE E FRIARIELLI

Campanian sausage pan-fried with broccoli rabe (friarielli), garlic, and chili.

THE CANNOLI GUY

Freshly filled cannoli with different toppings

ANTIPASTI

MOZZARELLA DI BUFALA CON POMODORINI E BASILICO

Fresh buffalo mozzarella with cherry tomatoes, basil, and a drizzle of olive oil.

FRITTATINE DI PASTA

Small, deep-fried pasta cakes typically made with leftover pasta, béchamel, ham, and peas.

ZUCCHINE ALLA SCAPECE

Fried zucchini marinated with vinegar, garlic, mint, and olive oil.

IMPEPATA DI COZZE

Steamed mussels cooked with black pepper, garlic, parsley, and lemon.

MELANZANE A FUNGHETTO

Diced eggplant sautéed with garlic, tomatoes, and basil.

PARMIGIANA DI MELANZANE

Layered eggplant with tomato sauce, mozzarella, basil, and Parmigiano-Reggiano.

CROCCHETTE

Golden crisp potato coquette with tomato salsa

CHEESE & COLD CUTS

Prosciutto di Parma, Pancetta, Milano Salami, Spicy Salami, Spicy Nduja, Coppa Iberico Ham (whole leg), Gorgonzola, Parmigiano Reggiano Pecorino, Provolone Dolce

EGGS

TURMERIC-POACHED EGGS

with chive biscuits and lobster gravy

EGGS BENEDICT

with hollandaise sauce on a buttered brioche bun

POACHED EGG

on a toasted muffin with Sautéed Guanciale Bacon, Béarnaise

DEVIL EGG

Egg cooked in spicy tomato sauce with grilled bread

SEAFOOD ON ICE

Alaskan King Crab, Cooked Shrimps, Cooked Squid, Black Mussel

CAMPANIA SIGNATURE DISHES

POLLO ALLA CACCIATORA

Chicken braised with garlic, rosemary, olives, and cherry tomatoes

BRACIOLE AL SUGO

Thin slices of beef or pork rolled with garlic, parsley, raisins, pine nuts, and cheese, then slow cooked in a rich tomato sauce

AGNELLO ALL'ISCHITANA

A traditional rabbit stew from Ischia, made with white wine, cherry tomatoes, garlic, and herbs

BACCALÀ ALLA NAPOLETANA

Cod fish cooked in a sauce of tomatoes, olives, capers, and pine nuts

POLPETTE DI RICOTTA (VEGETARIAN)

Traditional ricotta cheese balls braised in tomato basil sauce

LIVE STATION

FRESHLY TOSSED INSALATA NAPOLETANA

Fraisee salad, green olives, capers, cherry tomato, anchovies, toasted bread crumbs

OYSTER BAR

Fine de Clair n1
Le Cadoret n2

CURED SUSTAINBLE SALMON

Herbs cured salmon
Lemon cured salmon

LOBSTER

ASTICE ALLA GRIGLIA CON SALSA AL LIMONE

Charcoal Grilled lobster served with a lemon butter sauce

CARVING STATION

CAPOCOLLO DI MAIALE

Slow-roasted pork neck marinated with garlic, rosemary, and white wine, carved to order and served with mustard fruits.

AGNELLO AL FORNO

Oven-roasted lamb shoulder with garlic, rosemary, and lemon zest, carved and served with roasted potatoes.

MANZO ALL'AGLIANICO

Beef roast braised in Aglianico wine, garlic, and herbs, carved to order and served with its reduction sauce.

ICE-CREAM

NITROGEN ICECREAM

Fresh made ice-cream with nitrogen and assorted topping

SELEZIONE DI GELATI E SORBETTI

Tiramisu Sabayon, Hazelnut, Vanilla, Chocolate, Pistachio, Strawberry, Mango, Raspberry, Lemon

DOLCI

TIRAMISU

Fresh made tiramisù mousse, served with just dipped coffee ladyfinger

BABÀ AL RUM

Small yeast cakes soaked in rum syrup, often filled with whipped cream or pastry cream.

SFOGLIATELLA RICCIA

A shell-shaped layered pastry filled with sweetened ricotta and semolina.

PASTIERA NAPOLETANA

A traditional Easter tart made with ricotta cheese, cooked wheat, orange blossom water, and candied fruit.

MOSTACCIOLI

Mostaccioli mixed spices cookies covered in chocolate glaze

TORTA CAPRESE

Chocolate almond moist cake

ASSORTED CAKES AND CHOCOLATES BARS

FRUITS

Chiang Mai & Local Fruit selection
Strawberries / Plum / Grapes / Pears /
Nectarine Papaya / Pineapple / Ripped Mango /
Melon Seasonal