

# LIVING ROOM

Italian

## ITALIAN AFTERNOON BREAK

**BRUSCHETTA BOARD WITH BEVERAGE FOR TWO PEOPLE 60**  
 Pink lemonade / Honey grapefruit ade / Tomato basil ade / Strawberry cream soda / Coffee / Tea

**TONNATO** 🥗

Roasted beef, tuna mayonnaise sauce, truffle, Parmigiano Reggiano

**POMODORO** 🥗

Tomato, green olives, basil, anchovy sauce

**SMOKED SALMON** 🥗

Smoked salmon, caviar, red onion, caper berries, dill, sour cream

**FUNGHI** 🌿 🥗

Mixed mushrooms, cipollini onion, Parmigiano Reggiano

**BEVERAGE UPGRADE PER PERSON**

**BEER +5**

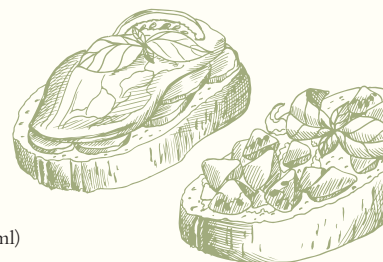
Wild Wave, 'Park Hyatt Busan Edition', craft beer, Busan, Korea (Draft 380ml)  
 Peroni, Italy (Bottle 330ml)

**WINE BY THE GLASS (150ml) +10**

Sette Cascine, Batasiolo, Prosecco Brut  
 Pinot Grigio, D.O.C, 'Masianco', Masi, Veneto  
 Chianti D.O.C.G, Tenute Rossetti, Toscana

**ITALIAN COCKTAIL +15**

Aperol spritz / Hugo / Italian summer punch



## PIZZA

**MARGHERITA** 🌿 🥗 22

Tomato sauce, mozzarella, basil, extra virgin olive oil

**CINQUE FORMAGGI** 🌿 🥗 25

Mozzarella, smoked fior di latte, gorgonzola, Parmigiano Reggiano, ricotta

**DIAVOLA** 🥗 🌶️ 26

Tomato sauce, mozzarella, basil, chorizo ibérico, olives

**TRIFOLA** 🌿 28

Stracciatella, mushrooms, black truffle cream, parsley

**FRUTTI DI MARE** 🥗 30

Tomato sauce, fior di latte, prawns, squid, sustainable Wando abalone



## COLD CUTS & CHEESE

**AFFETTATI** 25

Parma, Prosciutto Cotto, Coppa, Mortadella

**FORMAGGI** 45

Parmigiano Reggiano, Pecorino Romano, Gorgonzola, Burrata, Ricotta

**AFFETTATI & FORMAGGI** 60

