

WEEKLY SET LUNCH

FROM 9th May TO 15th May 2019

\$39++

RUCOLA CON VITELLO ARROSTO, UOVO SODO E PARMIGIANO

Rucola Salad with Roasted Veal, Boiled Egg & Shaved Parmesan Cheese

UOVO BARZOTTO CON STUFATO DI FAGIOLI E BROCCOLINI

Slow-Cooked Egg with Stewed Borlotti Beans & Broccolini

MOZZARELLA DI BUFALA CON POMODORI SAN MARZANO E BASILICO (SUPPLEMENT OF \$10)

Italian Buffalo Mozzarella with San Marzano Tomatoes & Basil

ZUPPA DEL GIORNO

Soup of the Day



ORECCHIETTE CON RAGOUT DI FUNGHI E PANNA

Orecchiette with Mushroom Ragout & Cream Sauce

SPAGHETTI CON SALSICCIA DI MAIALE IN SALSA ARRABBIATA

Spaghetti with Pork Sausage in Spicy Tomato Sauce

BARRAMUNDI ALL'ACQUA PAZZA , PATATE, OLIVE, CAPPERI E POMODORI

Barramundi in "Acqua Pazza" with Potatoes, Olives, Capers & Tomatoes

STINCO DI VITELLO A COTTURA LENTA E FUNGHI

(SUPPLEMENT OF \$15)

Slow-Cooked Veal Shank with Porcini Mushrooms



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

DOLCE DEL GIORNO

Dessert of the Day

FORMAGGI MISTI (SUPPLEMENT OF \$10)

Cheese Platter with Dried Fruits & Melba Toast

DOLCI DALLA CARTA (SUPPLEMENT OF \$10)

Choose your Dessert from our A la Carte Menu

<p>Sparkling Wine Prosecco Zardetto, Italy - By the Glass 18++/ Per Bottle 68++ White Wine Pinot Grigio Castella 2017, Italy - By the Glass 18++/ Per Bottle 68++ Red Wine Appassione Sartori 2016, Italy - By the Glass 20++/ Per Bottle 78++</p>
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