

WEEKLY SET LUNCH

FROM 14th March TO 20th March 2019

\$39++

INSALATA DI SPINACI E PERE CON ZUCCA AL VAPORE

Baby Spinach Salad with Pear, Steamed Pumpkin & Honey Citrus Sauce

UOVO BARZOTTO CON PATATE TARTUFATE E RAGÙ DI SALSICCIA DI MAIALE

Slow-Cooked Egg with Truffle Potato Cream & Italian Pork Sausage Ragout

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 AGLI ASPARAGI IN CREMA DI PARMIGIANO

Shell Pasta with Green Asparagus in Parmesan Cream Sauce

SPAGHETTI ALLA PUTTANESCA

Spaghetti with Anchovies, Olives, Capers & Tomato Sauce

COSTINE DI MAIALE IBERICO CON PUREA DI CASTAGNE E PATATE

Slow-Cooked Iberico Pork Ribs with Chestnut Mashed Potatoes

DENTICE E CALAMARI ALL'ACQUA PAZZA (SUPPLEMENT OF \$15)

Red Grouper & Calamari in "Aqua Pazza" Style



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

Executive Chef Roberto Galetti - Chef de Cuisine Chong Wan Khang

Please note that our Set Lunch Menu is not available on Saturdays and Sundays

All Prices Subject to 10% Service Charge and Prevailing Government Tax