

## **WEEKLY SET LUNCH**

FROM 11<sup>th</sup> April TO 17<sup>th</sup> April 2019

\$39++

**INSALATA VERDE CON MANDORLE TOSTATE, FRUTTA SECCA E ZUCCA ARROSTITA**  
Green Salad with Toasted Almonds, Dried Fruits & Roasted Pumpkin

**TORTINO DI POLENTA GRATIN CON FUNGHI ASSORTITI E CREMA TARTUFATA**  
Gratin Polenta Cake with Assorted Mushrooms & Truffle Cream

**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

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**GNOCCHI DI PATATE CON PISELLI VERDI E PANNA**  
Potato Gnocchi with Green Peas in Cream Sauce

**SPAGHETTI CON RAGOUT DI MANZO IN CHIANTI**  
Spaghetti with Braised Beef Ragout in Chianti Wine

**SALMONE POCHÉ CON PURÉ DI SEDANORAPA E CAVOLFIORI**  
Poached Salmon with Topinambur Purée & Roasted Cauliflower

**COSTINA DI MAIALE KUROBUTA CON CAROTINE E ASPARAGI BIANCHI**  
(SUPPLEMENT OF \$15)  
Grilled Kurobuta Pork Rack with Baby Carrot & White Asparagus

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**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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