

WEEKLY SET LUNCH

FROM 16th May TO 22nd May 2019

\$39++

INSALATA MISTA CON ASIAGO, PERA E PRUGNE

Mesclun Salad with Asiago Cheese, Pear & Prunes

CARPACCIO DI SALMONE CON CETRIOLO, UOVA GRATTATE E UOVA DI SALMONE

Cured Salmon Carpaccio with Cucumber, Grated Eggs & Salmon Roe

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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FUSILLI CON RATATOUILLE DI VERDURE

Fusilli with Vegetable Ratatouille

TAGLIATELLE CON RAGOUT DI MANZO E PISELLI VERDI

Tagliatelle with Braised Beef Ragout & Green Peas

COSTINE DI IBERICO CON FUNGHI E PATATE TARTUFATE

Slow-Cooked Iberico Pork Ribs with Mushrooms & Truffle Mashed Potatoes

PESCE SPADA ALLA GRIGLIA CON CAPESANTE DI HOKKAIDO E PORRI

(SUPPLEMENT OF \$15)

Grilled Swordfish & Pan-Seared Hokkaido Scallop with Braised Leeks

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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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