

## **WEEKLY SET LUNCH**

FROM 12<sup>th</sup> September TO 18<sup>th</sup> September 2019

\$39++

### **INSALATA VERDE CON UOVO SODO, PATATE, BROCCOLI E CROSTINI**

Green Salad with Boiled Egg, Potatoes, Broccoli & Garlic Croutons

### **FETTINE DI MANZO CON FINOCCHIO, RUCOLA E SENAPE**

Sliced Cold Roast Beef with Fennel, Rucola & Mustard Sauce

### **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



### **SPAGHETTI IN CREMA DI BASILICO E FUNGHI**

Spaghetti with Basil Pesto Cream & Button Mushrooms

### **PENNE CON SEPIOLINE, FAGIOLI CANNELLINI E BISQUE DI GAMBERO**

Penne with Baby Squid, White Beans & Prawn Bisque

### **SALMONE CON CIPOLLE BRASATE E CAVOLFIORI**

Pan-Fried Salmon with Braised Onions & Sprouting Cauliflower

### **GUANCETTA DI MANZO WAGYU CON FUNGHI CANTERELLI E PATATA TARTUFATA**

(SUPPLEMENT OF \$20)

Slow-Cooked Wagyu Beef Cheek with Chanterelle Mushrooms & Truffle Mashed Potatoes



### **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 Zefiro, Italy - By the Glass 18++/ Per Bottle 68++ White Wine Langhe Favorita Pelissero 2017, Italy - By the Glass 18++/ Per Bottle 68++ Red Wine Vino Rosso Barlet N.V, Italy - By the Glass 20++/ Per Bottle 78++</p>
--