

WEEKLY SET LUNCH

FROM 19th September TO 25th September 2019

\$39++

INSALATA ALLA CESARE CON TACCHINO, UOVO SODO E CROSTINI ALLA PAPIKA
Caesar Salad with Turkey Ham, Boiled Egg & Paprika Croutons

COUSCOUS CON ASPARAGI VERDI, FUNGHI CANTERELLI E PESTO
Couscous with Green Asparagus, Chanterelle Mushrooms & Pesto 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

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TORTELLINI AI QUATTRO FORMAGGI IN CREMA DI BROCCOLI
Four Cheese Tortellini with Broccoli Cream Sauce

TAGLIOLINI ALL'AMATRICIANA
Tagliolini "Amatriciana" Style: Bacon & Onion in Tomato Sauce

PETTO DI POLLO ORGANICO CON VERZA DELLA SAVOIA
Slow-Cooked Organic Chicken Breast with Braised Savoy Cabbage

PESCE SPADA ALLA GRIGLIA CON GAMBERONE E BISQUE DI ASTICE
(SUPPLEMENT OF \$20)
Grilled Swordfish & Tiger Prawn with Lobster Bisque

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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 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>
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