

## **WEEKLY SET LUNCH**

FROM 13<sup>th</sup> TO 19<sup>th</sup> June 2019

\$39++

### **INSALATA MISTA CON PEPERONE, GORGONZOLA E MIELE ALLA FRAGOLA**

Mesclun Salad with Roasted Bell Peppers, Gorgonzola Cheese & Honey Strawberry Dressing

### **TORTINO DI POLENTA FRITTA CON RAGOUT DI SALSICCIA IN SALSA ALL'ARRABBIATA**

Deep-Fried Polenta Cake with Pork Sausage Ragout in Spicy Tomato Sauce & Rucola

### **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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### **SPAGHETTI AGLIO, OLIO E PEPERONCINO**

Spaghetti with Garlic, Chilli Flakes, Parsley & Extra Virgin Olive Oil

### **RIGATONI CON RAGOUT DI MANZO BRASATO AL CHIANTI**

Rigatoni with Braised Beef Ragout in Chianti Wine

### **SPALLA DI AGNELLO A BASSA TEMPERATURA CON VERDURE**

Slow-Cooked Lamb Shoulder with Vegetable Ratatouille

### **MERLUZZO CON GRANCHIO IN SALSA AURORA E CAPESANTA**

(SUPPLEMENT OF \$15)

Pan-Fried Brittany Cod with Crab Meat in Aurora Sauce & Hokkaido Scallop

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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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