

WEEKLY SET LUNCH

From 13th To 19th January 2022

(Not available on Saturdays, Sundays, & Public Holidays • For dine-in only)

48++

INSALATA CON SALMONE AFFUMICATO, UOVA E MELOGRANO
Mesclun Salad with Smoked Salmon, Egg, Pomegranate & Croutons

POMODORO FARCITO DI VERDURE E PESTO
Stuffed Tomato with Vegetable Ratatouille & Pesto

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 CREMA DI STRACCIATELLA E FUNGHI
Potato Dumplings with Stracciatella Cream Cheese & Mushrooms

TAGLIOLINI AL RAGU DI MANZO E PISELLI
Tagliolini with Beef Ragout Braised in Chianti Wine & Green Peas

DENTICE IN PADELLA CROSTA CON POMODORI SECCHI E SALSA LIMONE
Pan-Seared Snapper Loin with a Sun-Dried Tomato Crust & Lemon Sauce

PETTO DI FARAONA CON ASPARAGI E FUNGHI TARTUFATI (SUPPLEMENT OF 20)
Guinea Fowl Breast with Asparagus & Truffle Chanterelle Mushroom Sauce

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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 - By the Glass 18++/ Per Bottle 68++ White Wine - By the Glass 18++/ Per Bottle 68++ Red Wine - By the Glass 20++/ Per Bottle 78++</p>
