

## **WEEKLY SET LUNCH**

From 14<sup>th</sup> To 20<sup>th</sup> January 2021

*(Not available on Saturdays, Sundays, & Public Holidays)*

39++

### **INSALATA DI RUCOLA CON BARBABIETOLE, PERE E NOCI**

Rucola Salad with Mixed Nuts, Pear & Red Beetroot

### **ORZOTTO CON PESTO DI BROCCOLI E MORTADELLA**

Warmed Barley 'Risotto Style' with Broccoli Pesto & Mortadella Ham

### **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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### **PENNE E BURRATA**

Penne with Burrata Cheese Sauce

### **LINGUINE AL RAGU DI POLLO E PREZZEMOLO**

Linguine with Chicken Ragout & Parsley

### **SALMONE IN PADELLA CON SPINACI ALLA CREMA E CAVOLFIORI ARROSTO**

Pan-Seared Salmon with Spinach Cream & Roasted Cauliflower

### **GUANCETTA DI MAIALE IBERICO E PATATE TARTUFATE (SUPPLEMENT OF \$20)**

Braised Iberico Pork Cheek & Truffle Mashed Potatoes

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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

**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++**