

## **WEEKLY SET LUNCH**

FROM 26<sup>th</sup> March To 1<sup>st</sup> April 2020

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

39++

### **INSALATA DI RUCOLA CON CAVOLO VIOLA , UOVO SODO E ZUCCHINE**

Rucola Salad with Purple Cabbage, Boiled Egg & Grilled Zucchini

### **BRUSCHETTA CON CAPONATA DI VERDURE E RICOTTA**

Vegetable Caponata & Ricotta Cheese Bruschetta

### **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 PISELLI E PATATE CON CREMA DI BURRATA E POMODORI SECCHI**

Green Pea Gnocchi with Burrata Cream & Semi-Dried Tomatoes

### **LINGUINE ALL'ARRABBIATA E GAMBERI**

Linguine with Spicy Tomato Sauce & Prawns

### **PETTO DI POLLO ALLA GRIGLIA CON PESTO DI RUCOLA E POLENTA FRITTA**

Grilled Chicken Breast with Rucola Pesto & Fried Polenta Cake

### **DENTICE CON CROCCHETTA DI GRANCHIO E SALSA D'ASTICE (SUPPLEMENT OF \$20)**

Pan-Fried Red Grouper with Fried Crab Meat Cake & 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

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