

# ***WEEKLY 3 COURSE SET LUNCH***

From 16<sup>th</sup> March To 22<sup>nd</sup> March 2023

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

68++

**INSALATA** – Mesclun Salad with Pumpkin, Broccoli, Boiled Egg & Sunflower Seeds

**ANTIPASTO** – “Vitello Tonnato” Roasted Sliced Veal, Tuna Sauce, Haricot Beans

**BUFALA** – Buffalo Mozzarella with San Marzano Tomatoes (supplement - \$10)

**ZUPPA DEL GIORNO** – Soup of the Day



**TORTELLINI** – Ricotta Tortellini, Chanterelle Mushrooms & Parmesan Cream

**FETTUCCINE** – Long Flat Pasta with Beef Ragout Braised in Chianti Wine

**PESCE** – Snapper Loin with Sautéed Clams in a Spicy Tomato Sauce

**CARNE** – Grilled Iberico Pork “Secreto”, Gratin White Asparagus, Chestnuts,  
Organic Hokkaido Shiitake Mushroom (supplement - \$20)



**IL SERVIZIO DEL CAFFÉ** – Coffee or Tea

**DOLCE DEL GIORNO** – Dessert of the Day

**FORMAGGI MISTI** – Cheese Platter with Dried Fruits & Melba Toast

**DOLCI DALLA CARTA** – Choose your Dessert from A la Carte Menu (supplement - \$10)

**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++**