

WEEKLY 3 COURSE SET LUNCH

From 19th January To 1st February 2023

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

68++

INSALATA – Mesclun Salad, Smoked Salmon, Pomegranate, Mandarin Orange

ANTIPASTO – Baked Butternut Pumpkin Tart & Baby Artichokes

BUFALA – Burratina Cheese From Puglia, San Marzano Tomato (supplement - \$10)

ZUPPA DEL GIORNO - Soup of the Day



RAVIOLI – Ricotta Cheese Ravioli with Porcini Mushrooms in a Cream Sauce

CHITARRA – Saffron Spaghetti “Chitarra” in Cod Fish Ragout, Olives & Cherry Tomatoes

POLLO – Slow Cooked Chicken Breast with Green Pepper Sauce & Mashed Potato

CACCIUCCO – Seafood Soup, Cod, Scallop, Clams & Prawns (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++