

# **WEEKLY 3 COURSE SET LUNCH**

From 23<sup>rd</sup> November To 30<sup>th</sup> November 2022

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

68++

**INSALATA** - Green Salad, Marinated Tuna, Yuzu Apple, Cherry Tomatoes

**ANTIPASTO** - Baked Porcini Mushroom Tart & Truffle Sauce

**BUFALA** - Buffalo Mozzarella San Marzano Tomatoes & Basil (supplement - \$10)

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



**TORTELLINI** - Ricotta & Spinach Tortellini with a Fresh Tomato Sauce

**FETTUCCHINE** - White Asparagus, Parmesan Cream Sauce & Crispy Ham

**DENTICE** - Snapper Loin, Baby Cuttlefish & Stewed Tomatoes

**MAIALE** - Grilled Iberico Pork "Secreto", Seared Foie Gras, Chanterelle Mushrooms  
& Green Pepper Sauce (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++**