

WEEKLY 3 COURSE SET LUNCH

From 4th August To 10th August 2022

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

68++

INSALATA - Kale Salad, Cured Anchovies, Boiled Eggs, Parmesan Cheese, Croutons

ANTIPASTO - Grilled Polenta Cake with Mushroom Ragout

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

ZUPPA DEL GIORNO - Soup of the Day



ORECCHIETTE - Shell Pasta with White Asparagus, Cream Sauce & Truffle

TAGLIATELLE - Flat Homemade Noodles with Beef Ragout Braised in Chianti Wine

PESCE - Seared Snapper Loin, Prawns & Stewed Bell Peppers

MANZO - Angus Beef "Tagliata" with Roasted Potatoes & Rucola (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++