

WEEKLY 3 COURSE SET LUNCH

From 10th August to 16th August 2023

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

58++

INSALATA – Green Salad, Borlotti Beans, Seeds, Broccoli, Onion & Corn

ANTIPASTO – Sliced Duck Breast, Carrot Purée, Fennel & Crispy Kale

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

ZUPPA DEL GIORNO – Soup of the Day



FETTUCCHINE – Long Flat Pasta with Green Asparagus & Truffle Stracciatella Cream

GARGANELLI – Egg-Based Short Pasta, Beef Ragout Braised in Chianti Wine

POLLO – Grilled Chicken Breast, Chanterelle Mushrooms & Green Pepper Sauce

BRANZINO – Seared Italian Sea Bass, Squid & Cannellini Bean Broth
(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 a Dessert from the 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++