

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

From 16<sup>th</sup> May 2024 to 22<sup>nd</sup> May 2024

68++

**INSALATA** – Iceberg Lettuce, Smoked Salmon, Boiled Eggs & Apple

**ANTIPASTO** – Stuffed Mushrooms with Vegetable Ratatouille & Rucola Pesto Cream

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

**ZUPPA DEL GIORNO** – White Asparagus Soup & Garlic Croutons



**TROFIE** – Twisted Pasta with Green Asparagus, Green Peas & Light Cheese Sauce

**TAGLIERINI** – Thin Egg Pasta with Braised Onions & Bacon in Tomato Sauce

**MANZO** – Angus Beef Scallopini cooked in Marsala Wine & White Asparagus

**SPADA** – Grilled Swordfish, Sea Prawns, Parsley & Lemon Caper 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 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++**