

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

From 6<sup>th</sup> June 2024 to 12<sup>th</sup> June 2024

68++

**INSALATA** – Mixed Salad with Asiago Cheese, Raisins & Sunflower Seeds

**ANTIPASTO** – Tomato Gazpacho with Poached Sea Prawns

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

**ZUPPA DEL GIORNO** – Pumpkin Soup with Nuts & Croutons



**ORECCHIETTE** – with Basil Pesto, Potatoes, Haricot Beans & Pine Nuts

**TAGLIOLINI** – with Mortadella Ham & Green Peas in a Parmesan Cheese Sauce

**ANATRA** – Seared Duck Breast, Summer Berries & Red Wine Juice

**BRANZINO** – Pan-Seared Seabass & Roasted Octopus Leg  
with Stewed Tomatoes (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++**