

WEEKLY 3 COURSE SET LUNCH

From 5th September 2024 to 11th September 2024

48++

INSALATA – Green Coral Salad, Asiago Cheese, Dried Apricot & Pear

ANTIPASTO – Deep-Fried Prawns, Zucchini & Spicy Tomato Sauce

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

ZUPPA DEL GIORNO – Butternut Pumpkin Soup & Croutons



FETTUCCHINE – Spinach Fettuccine, Brown Mushrooms, Light Parmesan Cream Sauce

GARGANELLI – Ridged-tube Pasta “Amatriciana” with Bacon, Onions & Tomato Sauce

SALMONE – Seared Salmon, Lemon Olive Oil Sabayon & Broccolini

MANZO – Angus Beef Scallopini cooked in Marsala Wine Sauce with
Girolle Mushrooms (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++