

WEEKLY 3 COURSE SET LUNCH

From 10th July to 16th July 2025

48++

INSALATA – Mesclun Salad, Sliced Beef, Sesame Seeds, Potato & Horseradish Dressing

ANTIPASTO – Tomato Stuffed with Eggplant Caponata, Pine Nuts & Couscous

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons



GNOCCHI – Potato Gnocchi with Green Peas in “Arrabbiata” Sauce

FETTUCCHINE – Chocolate Fettuccine with Kurobuta Pork Ragout

POLLO – Deep-Fried Breaded Chicken “Milanese” & Mashed Potatoes

CERNIA – Pan-Fried Grouper Fillet with Clams in White Wine Soup
(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++

All Prices Subject to 10% Service Charge and Prevailing Government Tax