

WEEKLY 3 COURSE SET LUNCH

Served from 3rd July to 9th July 2025

48++

INSALATA – Salad with Grilled Zucchini, Baby Artichoke & Pear

ANTIPASTO – Deep-Fried “Arancini” with Mortadella Ham & Duck Meat

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

ZUPPA DEL GIORNO – Butternut Pumpkin Soup & Pecan Nuts



LINGUINE – Linguine “Cacio e Pepe” with Pecorino Goat Cheese & Black Pepper

TAGLIERINI – Thin Egg Noodles with Beef Ragout Braised in Chianti Wine

DENTICE – Seared Snapper Loin with Stewed Tomatoes & Cannellini Beans

ANATRA – Challandais Duck Breast with Japanese Sweet Potato & Cherry 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++

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