

WEEKLY 3 COURSE SET LUNCH

Served from 4th September to 10th September 2025

48++

INSALATA – Purple Cabbage Salad, Sliced Roasted Iberico Pork & Orange

ANTIPASTO – Baked Artichoke with Vegetable Ratatouille & Butter Beans

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons



TROFIE – Short Twisted Pasta with Basil Pesto, Haricot Beans & Potatoes

PAPPARDELLE – Pappardelle Pasta with Beef Ragout Braised in Chianti Wine

BRANZINO – Pan-Fried Seabass with Grilled Zucchini & Dill Velouté

AGNELLO – Braised Australian Lamb Shank & Polenta (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