

## WEEKLY 3 COURSE SET LUNCH

Served from 23<sup>rd</sup> October to 29<sup>th</sup> October 2025

## 3 Courses at 48++

INSALATA - Mesclun Salad, Roasted Cauliflower, Lentils & Cashew Nuts

ANTIPASTO - Beef Tartare with Quail Egg & Extra Virgin Olive Oil Crostini

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

ZUPPA DEL GIORNO - Broccoli Soup, Greek Yogurt & Croutons



**TARTUFO** – "Tajarin" Noodles, Butter & Parmesan Cheese Sauce with 3g Alba White Truffle (supplement \$38)

LASAGNA – Baked Mushroom Lasagna & Mozzarella Cheese

MAFALDINE - Long Frilly Pasta & Minced Pork Sausage in Arrabbiata Sauce

BRANZINO - Pan-Fried Sea Bass & Stewed Butter Beans

TAGLIATA - Grilled Angus Beef "Tagliata" & Haricot Beans (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 15++/ Per Bottle 58++ White Wine - By the Glass 15++/ Per Bottle 58++ Red Wine - By the Glass 18++/ Per Bottle 68++