

WEEKLY 3 COURSE SET LUNCH

Served from 6th November to 12th November 2025

3 Courses at 48++

INSALATA - Mesclun Salad, Broccoli, Lentils, Sesame Seeds & Boiled Eggs

ANTIPASTO - Angus Beef Meatballs in Pizzaiola Sauce & Rosemary Crostini

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

ZUPPA DEL GIORNO – Spinach & Broccoli Soup, Garlic Croutons



LASAGNA – Baked Mushroom Lasagna & Mozzarella Cheese

SPAGHETTI - Spaghetti with Prawns & Zucchini in a Spicy Tomato Sauce

SALMONE - Pan-Seared Norwegian Salmon, Yogurt Sauce & Kumquat

ANATRA – Challans Duck Breast, Cherry Sauce & Organic Quinoa (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++