

WEEKLY 3 COURSE SET LUNCH

Served from 2nd April 2026 to 8th April 2026

3 Courses at 48++

INSALATA – Green Salad with Fresh Figs, Beetroot & Mix Nuts

ANTIPASTO – Baked Smoked Salmon & Leek Tart

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

ZUPPA DEL GIORNO – Green Asparagus Soup & Garlic Croutons



RAVIOLI – Porcini Ravioli with Basil Pesto Cream

FETTUCCHINE – Fettuccine with Braised Kurobuta Pork Ragout

POLLO – Pan-Fried Seabass & Clams ‘Acqua Pazza’ Style

MANZO – Angus Beef ‘Scaloppine’ cooked in Marsala Wine Sauce
& White Asparagus (*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++