

**WEEKLY 3 COURSE SET LUNCH**

Served from 26<sup>th</sup> March 2026 to 1<sup>st</sup> April 2026

*3 Courses at 48++*

**INSALATA** – Mesclun Salad, Quinoa, Roasted Pumpkin, Boiled Eggs & Seeds

**ANTIPASTO** – Bruschetta with Mortadella Ham & Smoked Cheese

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

**ZUPPA DEL GIORNO** – Green Asparagus Soup & Garlic Croutons



**TORTELLINI** – Three-Cheese Tortellini, White Asparagus & Parmesan Cream Sauce

**TAGLIOLINI** – Squid-Ink Tagliolini & Prawns in ‘Arrabbiata’ Sauce

**POLLO** – Braised Chicken Thigh ‘Cacciatore’ & Mashed Potatoes

**CERNIA**– Sustainable Grouper with Clams, Artichoke & Tomatoes (*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++**