

**“RESTAURANT WEEK” LUNCH MENU**

**4 Course with Chef's Selection at 48++**

**SALMONE** Smoked Salmon Tart, Leek, Salmon Caviar & Crème Fraiche

*or*

**VITELLO** Sliced Roasted Veal, Purple Cabbage Slaw, Potatoes, Capers & Chives

**ZUPPA** Italian Cherry Tomato Soup with Smoked Burrata Cheese  
& Basil Pesto

**SPAGHETTI** Spaghetti “Vongole” in a White Wine & Parsley Sauce

*or*

**PAPPARDELLE** Pappardelle with Wagyu Beef Cheek Ragout  
Braised in Chianti Wine (*supplement \$8*)

*or*

**POLLO** Deep-fried Chicken “Milanese” with Caesar Salad



**DOLCE** Vanilla Panna Cotta & Nutella Sauce

*or*

**FORMAGGI** Lombardia Buffalo Camembert Cheese  
& Melba Toast (*supplement \$6*)

*or*

**IL SERVIZIO DEL CAFFE** Coffee or Tea

\*\*Please select one dish from each box



**“RESTAURANT WEEK”**  
**WINE RECOMMENDATIONS**

**SPARKLING**

NV Prosecco Botter - Veneto	Glass \$12 Bottle \$48
NV Franciacorta Brut Berlucchi - Lombardia	Glass \$18 Bottle \$68

**WHITE**

2024 Pinot Grigio Castele - Veneto	Glass \$12 Bottle \$48
2023 Lugana Montonale - Lombardia	Glass \$16 Bottle \$58

**RED**

2023 Montepulciano Riparosso - Abruzzo	Glass \$12 Bottle \$48
2022 Dolcetto D’Alba Pelissero - Piemonte	Glass \$16 Bottle \$58

**ROSÉ**

2021 Amorino Cerasuolo D’Abruzzo Castorani - Abruzzo	Glass \$16 Bottle \$58
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**SWEET**

2024 Moscato Scanavino - Piemonte	Glass \$12 Bottle \$48
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