

**WEEKLY 3 COURSE SET LUNCH**

Served from 23<sup>rd</sup> April 2026 to 29<sup>th</sup> April 2026

*3 Courses at 48++*

**INSALATA** – Green Salad with Spicy Salami, Pear & Walnuts

**ANTIPASTO** – Bruschetta with Grilled Zucchini, Tapenade Olive & Camembert Cheese

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

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



**FARFALLE** – Bow-Tie Pasta with Borlotti Beans, Mushrooms & Broccoli

**LINGUINE** – Linguine ‘Amatriciana’ with Braised Onions & Bacon in Tomato Sauce

**SALMONE** – Seared Norwegian Salmon with Dill Cream Sauce

**MANZO** – Grilled ‘Filet Mignon’ with Haricot Beans  
& Green Pepper Corn Sauce (*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++**