

WEEKLY 3 COURSE SET LUNCH

Served from 14th May 2026 to 20th May 2026

3 Courses at 48++

INSALATA – Mesclun Salad, Quinoa, Green Soybeans & Artichoke

ANTIPASTO – Deep-Fried N.Z Lamb ‘Arancini’ & Mint Yogurt Sauce

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

ZUPPA DEL GIORNO – White Asparagus Soup & Garlic Croutons



RAVIOLI – Spinach Ricotta Ravioli with Cherry Tomato Sauce & Basil

BIGOLI – Bigoli with Guinea Fowl Ragout & Cannellini Beans

POLLO – Grilled Free-range Chicken Breast with Creamy Mushroom Sauce
& Mashed Potatoes

CERNIA – Grouper & Sautéed Spicy Clams in ‘Arrabbiata’ 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++