

WEEKLY 3 COURSE SET LUNCH

Served from 7th May 2026 to 13th May 2026

3 Courses at 48++

INSALATA – Green Salad, Balsamic Caviar, Stracciatella Cheese & Roasted Pumpkin

ANTIPASTO – ‘Vitello Tonnato’ Sliced Roasted Veal, Tuna Sauce, Potato & Capers

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

ZUPPA DEL GIORNO – Green Asparagus Soup & Garlic Croutons



GNOCCHI – Potato Dumplings with Green Peas in ‘Arrabbiata’ Sauce

FETTUCCHINE – Fettuccine with Angus Beef Ragout Braised in Chianti Wine

SALMONE – Seared Salmon, Haricot Beans, Lemon & Butter Sauce

QUAGLIA – Roasted Australian Quail, Cherry Sauce & Butter Beans (*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++