

WEEKLY 3 COURSE SET LUNCH

Served from 18th June 2026 to 24th June 2026

3 Courses at 48++

INSALATA – Mesclun Salad, Boiled Eggs, Olives, Almonds & Broccoli

ANTIPASTO – Angus Beef Tartare, Quail Egg & Rosemary Crostini

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons



RAVIOLI – Spinach Ravioli with Basil Pesto Cream & Fried Eggplant

FETTUCINE – Long Ribbon Pasta, Minced Pork Sausage Ragout & Spicy Nduja

DENTICE – Seared Snapper Loin with Artichoke & Borlotti Bean Salad

ANATRA – Challans Duck Breast with White Corn, Cherry Sauce
& Fried Polenta Cake (*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++