

WEEKLY 3 COURSE SET LUNCH

Served from 25th June 2026 to 1st July 2026

3 Courses at 48++

INSALATA – Mesclun Salad, Japanese Pumpkin, Apple, Almonds & Honey Dressing

ANTIPASTO – Smoked Sardine, Marinated Artichoke & Olive Oil Crostini

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

ZUPPA DEL GIORNO – White Asparagus Soup & Garlic Croutons



TORTELLINI – Spinach Ricotta Tortellini, Broccoli Cream & Fried Eggplant

SPAGHETTI – Spaghetti with Angus Beef Meatballs & Tomato Sauce

POLLO – Grilled Chicken Breast, Mashed Potatoes & Creamy Mushroom Sauce

CERNIA – Sustainable Grouper Fillet with Boston Mussels,
White Wine & Parsley Broth (*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++