

WEEKLY 3 COURSE SET LUNCH

Served from 16th July 2026 to 22nd July 2026

3 Courses at 48++

INSALATA – Mesclun Salad, Pumpkin Chips, Couscous, & Portobello Mushrooms

ANTIPASTO – Angus Beef Tartare, Quail Egg & Rosemary Crostini

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

ZUPPA DEL GIORNO – Broccoli Soup, Almond Flakes & Garlic Croutons



RAVIOLI – Spinach & Ricotta Cheese Ravioli, Mascarpone Cream & Lemon Zest

SPAGHETTI – Spaghetti ‘Puttanesca’ with Anchovies, Capers & Olives in Tomato Sauce

DENTICE – Seared Snapper Loin & Dill Cream Sauce

ANATRA – Challans Duck Breast, White Corn & 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++
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