

WEEKLY 3 COURSE SET LUNCH

Served from 6th to 12th August 2026

3 Courses at 48++

INSALATA – Green Salad, Borlotti Beans, Sautéed Red Onions, Zucchini & Mixed Nuts

ANTIPASTO – Deep-Fried Arancini with Mortadella & Green Peas

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons



RAVIOLI – Spinach & Ricotta Cheese Ravioli with Olives & Tomato Sauce

FETTUCINE – Fettuccine with Angus Beef Ragout braised in Chianti Wine

POLLO – Grilled Free-Range Chicken Breast, Creamy Mushroom Sauce & Asparagus

SPADA – Grilled Sword Fish with 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*)

Assorted Cold-pressed juices - per bottle 8++ (*enquire for flavours*)

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++

All Prices are Subject to Prevailing Government Tax & Service Charge