

“RESTAURANT WEEK” LUNCH MENU

4 Course with Chef's Selection at 48++

CAPELLINI Cold Angel Hair, Snow Crab Meat & Siberian Caviar *(supplement \$28)*

or

GAMBERI Prawns, Cocktail Sauce & Potato Basket

or

UOVO Poached Japanese Toretama Egg, Carbonara Cream & Crispy Croutons

ZUPPA Broccolini Soup & Cured Salmon

RAVIOLI Smoked Scamorza Eggplant Ravioli, Olives & San Marzano Tomatoes

or

FETTUCCHINE Fettuccine Pasta with Angus Beef Meatballs & Tomato Sauce

or

BRANZINO Seabass with Clams in White Wine & Parsley Broth *(supplement \$18)*



DOLCE Vanilla Panna Cotta & Blueberry Yogurt

or

DALLA CARTA Choose your Dessert from the A la Carte Menu *(supplement \$10)*

or

IL SERVIZIO DEL CAFFE Coffee or Tea

****Please select one dish from each box**

***“RESTAURANT WEEK”
WINE RECOMMENDATIONS***

SPARKLING

NV Prosecco Botter - Veneto	Glass \$12 Bottle \$48
NV Franciacorta Brut Berlucchi - Lombardia	Glass \$18 Bottle \$68

WHITE

2024 Pinot Grigio Castele - Veneto	Glass \$12 Bottle \$48
2023 Lugana Montonale - Lombardia	Glass \$16 Bottle \$58

RED

2023 Montepulciano Illuminati - Abruzzo	Glass \$12 Bottle \$48
2024 Dolcetto D’Alba Pelissero - Piemonte	Glass \$16 Bottle \$58

SWEET

2025 Moscato Scanavino - Piemonte	Glass \$12 Bottle \$48
-----------------------------------	--------------------------