

WEEKLY 3 COURSE SET LUNCH

Served from 1st October 2026 to 7th October 2026

3 Courses at 48++

INSALATA – Rucola Salad, Radicchio, Quinoa, Boiled Eggs & Almond Flakes

ANTIPASTO – Beef Meatballs in Truffle Emulsion & Garlic Bread

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

ZUPPA DEL GIORNO – Trio Green Soup (Spinach, Asparagus, Broccoli) & Croutons



RAVIOLI – Four-Cheese Ravioli ‘Caccio e Pepe’ with Pecorino Goat Cheese & Black Pepper

TAGLIATELLE – Tagliatelle Pasta with Angus Beef Ragout braised in Chianti Wine

POLLO – Chicken Roulade with Zucchini, Mushrooms & Cream Sauce

CACCIUCCO – Tuscan Seafood Stew (Swordfish, Clams, Tiger Prawns) (*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*)

Menabrea Zero Alcohol Italian Beer - per bottle 8++

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