

The Italian Set Lunch by Chef Marco 3 course \$46++

Enjoy 20% OFF on our house pour selection 'by the glass' and 'by the bottle'

Zuppa del giorno soup of the day (V)

or

Melanzana caramelized Japanese eggplant, 'ricotta' and Parmesan cheese, pine nuts (V)

or

Tonno seared tuna loin, sun-dried tomatoes, burned orange, mustard mayo

or

Burratina imported 'burratina' cheese from Andria, sliced 'Parma' ham, grapes

Supplement 12

~

Signature Linguine with New Zealand prawns 'aglio e olio' style with fresh tomatoes
grated 'bottarga' from Sardinia

Supplement 18

or

Tagliatelle with minced 'Bolognese' ragout, grated Parmesan cheese

or

Petto di pollo glazed chicken breast, rosemary potatoes and red onions

or

Polipo roasted Mediterranean octopus, Sicilian 'caponata', 'salmoriglio' dressing

Supplement 18

~

Torta di ricotta baked cheese cake, raspberry coulis

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffe' coffee or tea

Healthy cold pressed juice (no sugar) | 1 glass 10

White, Red Wine or Prosecco | 1 glass 16 / 70 by btl

Also available every Sunday from 11.45am to 2.15pm