

The Italian Set Lunch by Chef Marco 3 course \$48++

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

Barbabetola beetroot 'carpaccio', rocket salad and pomegranate, Greek yogurt (V)

or

Asparagi seasonal white asparagus gratinated with parmesan cheese
poached organic egg, 'Taleggio' cheese fondue, veal jus

Supplement 15

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Spaghetti alla chitarra 'ai frutti di mare' with fresh seafood in tomato sauce with
octopus, calamari, crab, prawns

Supplement 18

or

Fusilli pasta with minced beef ragout 'alla Bolognese'

or

Maiale pork loin 'scaloppine' with sautéed mushrooms in white wine sauce

or

Orata roasted Mediterranean Royal sea bream, Sicilian 'caponata', 'salmoriglio' dressing

Supplement 18

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Pistacchio Chef Marco's pistachio tiramisu'

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 9

or

il caffè' 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