

*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

***Barbabietola*** beetroot 'carpaccio', rocket salad and cherry tomato, 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

***Calamarata*** pasta with tomato and almond 'pesto', 'pecorino' cheese (V)

or

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

or

***Branzino*** roasted Mediterranean sea bass, Sicilian 'caponata', 'salmoriglio' dressing

***Supplement 18***

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***Tiramisu***' Chef Marco's Signature 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**