

*Business lunch menu by Chef Marco 3 course \$46++*

**Zuppa del giorno** soup of the day (V)

or

**Barbabietola** beetroot 'carpaccio', Greek yogurt, cherry tomatoes, fresh dill (V)

or

**Melanzana** caramelized Japanese eggplant, Parmesan cheese, pine nuts (V)

or

**Capesante** pan-seared Hokkaido scallops, green pea purée, pearl onions, trout roe

*Supplement 12*

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**Tagliatelle** homemade 'tagliatelle' with sautéed seasonal 'girolle' mushrooms  
truffle emulsion sauce

*Supplement 16*

or

**Rigatoni** with fresh 'San Marzano' tomatoes sauce and basil (V)

or

**Agnello** slow-cooked lamb chest, parsnip mash, sautéed wild mushrooms

or

**Orata** roasted Italian sea bream fillet, Sicilian caponata, aged balsamic

*Supplement 16*

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**Arancia** orange 'panna cotta', mix berries coulis, fresh raspberry

or

**Affogato** Vanilla 'gelato' with a single shot of espresso

*Supplement 8*

or

**il caffè** coffee or tea

**Healthy cold pressed juice (no sugar) | 1 glass 8**

**White, Red Wine or Prosecco | 1 glass 14 / 70 by btl**

**Enjoy 15% OFF on all the wines 'by the glass' and 'by the bottle' in our wine list**