

*Business lunch menu by Chef Marco 3 course 44*

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

or

**Insalata** mesclun salad, tomatoes, red grape and pomegranate, balsamic vinegar

or

**Burratina** cheese from Andria, heirloom tomatoes, Sicilian oregano (V)

*Supplement 12*

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**Linguine** with fresh tomato and white wine sauce with fresh seafood  
octopus, crab, calamari and prawns

*Supplement 15*

or

**Mezze Maniche** pasta with pork sausage ragout, saffron, green pea  
grated parmesan cheese

or

**Pesce spada** roasted Japanese 'mekajiki' swordfish belly  
Sicilian vegetables 'caponata', 'salmoriglio' dressing

*Supplement 20*

or

**Agnello** slow-cooked Australian lamb shoulder, parsnip mash, rosemary potatoes

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**Limone** 'Amalfi' lemon parfait with raspberry emulsion

or

**Formaggi** Italian cheeses from Piedmont, house-made jam, red grape and walnuts

*Supplement 8*

or

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

*Supplement 8*

or

**il caffè** coffee or tea

Pair with a glass of wine/prosecco | *per glass 16*

Premium coravin pouring | *per glass 48*