

Business lunch menu by Chef Marco 3 course \$44

Zuppa del giorno soup of the day (V)

or

Barbabietola red beetroot, Greek yogurt, orange, tomatoes, parmesan cheese (V)

or

Pomodori heirloom tomatoes 'carpaccio', cucumber, red onions, 'ricotta' cheese (V)

or

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

Supplement 12

~

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

Supplement 15

or

Rigatoni pasta with spicy tomato sauce 'arrabiata' style (V)

or

Maialino slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot

or

Orata roasted Italian sea bream, Sicilian 'caponata', sun-dried tomatoes

Supplement 15

~

Pavlova with wild berry Chantilly cream, strawberry consommé, toasted pistachios

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè' coffee or tea

Pair with a glass of:

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

Champagne Brut, Delamotte NV | *by glass 26 / by btl 130*

Etna Rosso DOC, Benanti 2020 | *by glass 24 / btl 120*

Barolo DOCG, Giacomo Fenocchio 2019 | *by glass 30 / btl 150*

Amarone della Valpolicella DOCG, Brigaldara 2017 | *by glass 32 / btl 160*

Aperol Spritz / Negroni / Dry Martini | *by glass 20*