

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 imported 'burratina' cheese from Andria, heirloom tomatoes

Sicilian oregano (V)

Supplement 12

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Linguine pasta with fresh tomatoes and Mediterranean octopus
with spicy 'nduja from 'Calabria'

Supplement 15

or

Mezze maniche pasta with 'San Marzano' tomatoes, fresh basil and mint
grated 'pecorino' cheese (V)

or

Pesce spada roasted Japanese 'mekajiki' swordfish belly

Sicilian vegetables 'cajonata', 'salmoriglio' dressing

Supplement 20

or

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

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Tiramisu' Chef Marco's Mom's signature Tiramisu'

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