

Business lunch menu by Chef Marco 3 course \$45++

Zuppa del giorno soup of the day (V)

or

Barbabietola beetroot 'carpaccio', 'ricotta' cheese, cherry tomatoes, fresh dill (V)

or

Tonno thin slice of pacific tuna, Greek yogurt, orange, fresh dill

or

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

Supplement 12

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Tagliatelle with sautéed seasonal 'porcini' mushrooms, truffle emulsion sauce
shaved **Winter Black Truffle Manjimup**

Supplement 25

or

Tortelli pasta stuffed with buffalo 'mozzarella', tomato 'passata', crispy basil

or

Salmone pan-fried Norwegian salmon fillet, green asparagus, orange emulsion

or

Manzo 150days grain-fed Black Angus beef striploin, parsnip mash, sautéed vegetables

Supplement 18

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Tiramisu' Chef Marco's Mom's traditional tiramisu'

or

Affogato Vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè' coffee or tea

Healthy cold pressed juice (no sugar) | by glass 8

Wine pairing of White, Red or Prosecco | 1 glass 16

Chardonnay DOC, Terlan 2022 | by glass 22

Gavi di Gavi DOCG, Ascheri 2022 | by glass 26

Barolo DOCG, Giacomo Fenocchio 2019 | by glass 30

Amarone della Valpolicella DOCG, Brigaldara 2018 | by glass 32

Enjoy 15% off on all the wines 'by the bottle' in our wine list