

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

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

or

**Pomodori** tomato 'carpaccio', mini 'mozzarella', red grape, fresh basil (V)

or

**Barbabetola** thin slice of beetroot, 'ricotta' and parmesan cheese, orange, fresh dill (V)

or

**Tonno** yellow fin tuna 'carpaccio' with tomato, black olives, capers, pomegranate

*Supplement 12*

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**Tagliatelle** pasta with Australian crab, 'aglio e olio' style, squid ink sauce  
grated Sardinian 'bottarga

*Supplement 18*

or

**Linguine** with Italian 'San Marzano' tomatoes and n'duja, Sicilian oregano

or

**Gamberi** pan-fried New Zealand prawns, chick pea purée, Brussel sprout

or

**Manzo** 150days grain-fed Black Angus beef striploin, potato 'millefeuille'  
sautéed vegetables, parsnip mash

*Supplement 18*

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**Finanziera** raspberry financier, Chantilly cream, chocolate pearl

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*

**Chardonnay DOC, Terlan 2022** | *by glass 22 / by btl 110*

**Gavi di Gavi DOCG, Ascheri 2022** | *by glass 26 / by btl 120*

**Nero d'Avola Passimora DOC, Carlo Pellegrino 2021** | *by glass 22 / btl 110*

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

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