

Business lunch menu by Chef Marco 3 course \$44

Zuppa del giorno soup of the day (V)

or

Insalata mesclun salad with cherry tomatoes, red grape, apple, raspberry vinegar

or

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

Supplement 12

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

Supplement 15

or

Rigatoni pasta with roasted 'San Marzano' tomatoes
grated parmesan cheese (V)

or

Salmone pan-fried Norwegian salmon, Sicilian vegetables 'caponata', aged balsamic

or

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

Supplement 15

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Cioccolato 55% Valrhona chocolate mousse, strawberry coulis, sea salt crumble

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè' coffee or tea

Pair with a glass of wine:

White or Red /Prosecco | *per glass 16*

Brunello di Montalcino DOCG, Ciacci Collosorbo 2017 | *per glass 30*

Amarone della Valpolicella DOCG, Montresor Heritage 2011 | *per glass 34*

Barolo Bussia Riserva DOCG, Cascina Dardi 2011 Premium Coravin | *per glass 40*