



Set Lunch From \$29

2 COURSES \$29 / 3 COURSES \$38

Monday to Saturday 12pm to 2pm Except Public Holidays

STARTER

SOUP OF THE DAY

Chef's Daily Soup

INSALATA DELLA MURGIA

Fresh Murgia Style Salad with Cherry Tomatoes, Rocket, Red onion in lemon Dressing

FOCACCIA PUGLIESE \$6

Warm Apulia Focaccia, Creamy Burrata, Cherry Tomatoes, Extra Virgin Olive Oil

INSALATA DI POLIPO E PATATE \$6

Octopus Salad with Potatoes, Celery, Olive Parsley, Tomatoes and Lemon Dressing

MAIN COURSE

STRASCINATI POMODORINO, BASILICO E CACIORICOTTA

Strascinate Pasta with Fresh Cherry Tomato Sauce, Basil and Cacioricotta Cheese

ORECCHIETTE ALLE CIME DI RAPA \$5

Orecchiette Pasta "Aglio e Olio" Style with Anchovies and Broccoli Rape (Apulia Special)

POLLO ALLA CACCIATORA

Roasted Chicken Thigh in White Wine Sauce, Tomato and Olive with Roasted Potatoes

BOMBETTA DI CISTERNINO

Traditional Apuglia Pork Rolls with Melted Cheese and Herbs

BISTECCA ALLA GRIGLIA \$12

Grill Angus Beef Ribeye Steak, Extra Virgin Olive oil Served with Cherry Tomato Salad

BRANZINO ALLA GRIGLIA \$8

Grilled Seabass Fillet Served with Roasted Potatoes

DESSERT

SELEZIONE DI FORMAGGI \$5

Assorted Selection of Italian Cheeses with Homemade Truffle Honey

PANNA COTTA

Cream Pudding with Mix Berry Sauce

TORTA DI MELE \$3

Apple Tart with Vanilla Gelato