

# SET LUNCH from 38++

Monday to Friday 12 to 2pm

## STARTER

### ZUPPA DI FUNGHI E TARTUFO

Home Made Wild Mushroom Soup with Black Truffle Cream

### INSALATA CON NOCI E MELA

Green Salad with Cherry tomato, Green Apple, Walnut, Parmesan and Balsamic Dressing

### VITELLO TONNATO ( \$4 )

Thin Sliced Veal Loin with Tuna Sauce and Capers

### COZZE ALLA TARANTINA ( \$5 )

Black Mussels "Tarantina Style" with White Wine and Tomato Sauce

### PROSCIUTTO DI PARMA E MELONE ( \$4 )

Parma ham with Rock Melon

## MAIN COURSE

### SPAGHETTI ALLA MARINARA

Spaghetti Pasta with Prawn, Squid, Fish Filet, Mussels, Clams, Chili in White wine and Cherry Tomato Sauce

### PENNE PARMIGIANO SCAMORZA E PROSCIUTTO CROCCANTE

Penne Pasta with Parmesan, Smoked Mozzarella, Tomato and Crispy Parma Ham

### SPAGHETTI AGLIO E OLIO E PEPERONCINO

Spaghetti Pasta "Aglio Olio Style" with Extra Virgin Olive oil, Garlic, Chili and Parsley

### POLLO ALLA GRIGLIA

Grilled Chicken Thigh Served with Seasonal Salad and Roasted Potatoes

### BISTECCA DI MANZO CON SALSA AL PRIMITIVO ( \$8 )

Roasted Angus Beef Ribeye with Red Wine Reduction served with Wild Rocket

### BRANZINO ALLA GRIGLIA ( \$7 )

Grilled Seabass Filet Served with Seasonal Salad and Roasted Potatoes

### PORCHETTA ARROSTO

Crispy Roasted Pork Belly Served with Seasonal Salad and Roasted Potatoes

## DESSERTS

### GELATO E SORBETTO

Scoop of Ice-Cream or Sorbet  
(Chocolate - Vanilla)  
(Strawberry - Lemon)

### TIRAMISU ( \$6 )

Classic Tiramisu with  
Bisquits, Coffee, Marsala  
and Mascarpone Cheese Cream

### TORTA DI NOCI ( \$6 )

Walnut and Almond Tart  
With Lemon Custard