

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