



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 MISTA

Seasonal Salad with Cherry Tomatoes, Red Onion, Olive and Lemon Dressing

BUFALA E PARMA \$8

Slice Buffalo Mozzarella Cheese And Tomatoes With Parma Ham

CARPACCIO DI SALMONE \$8

Thin Slice Smoke Salmon With Artichoke and Lemon Dressing

MAIN COURSE

RIGATONI ALLA PUGLIESE \$5

Rigatoni Pasta with Cherry Tomato Sauce, Fresh Basil and Burrata Cheese

TAGLIATELLE BOLOGNESE

Fresh Egg Tagliatelle Pasta Served with Slow-Cooked Beef Bolognese and Parmesan Cheese

POLLO ALLA GRIGLIA

Roasted Chicken Thigh with Olive, Cherry Tomato and Capers

SCALOPPINA AI FUNGHI

Roasted Pork Fillet with Mushroom Sauce Served with Mashed Potato

BISTECCA AL PRIMITIVO \$12

Grill Angus Beef Ribeye in Red Wine Reduction Served with Roasted Potatoes

BRANZINO ALLA MEDITERANEA \$8

Roasted Seabass Fillet with Olive, Capers, Cherry Tomato in White Wine Sauce

DESSERT

SELEZIONE DI FORMAGGI \$5

Assorted Selection of Italian Cheeses with Homemade Truffle Honey

PANNA COTTA

Cream Pudding with Mix Berry Sauce

AFFOGATO AL CAFE

Vanilla Ice Cream Served with Espresso Coffee