

# SET LUNCH from 38++

Monday to Friday 12 to 2pm

## STARTER

### ZUPPA AL POMODORO

Tomato Soup with Fresh Basil and Bread Croutons

### INSALATA DI CESARE

Romaine Salad with Homemade Tartar Dressing, Crispy Parma Ham, Parmesan Cheese and Bread Croutons

### INSALATA CAPRESE ( \$5 )

Buffalo Mozzarella Cheese with Sliced Roma Tomato, Basil and Extra Virgin Olive Oil

### INSALATA DI POLIPO E PATATE ( \$5 )

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

### CARPACCIO DI MANZO CON RUCOLA E GRANA ( \$5 )

Thin Sliced Wagyu Beef Carpaccio with Rocket, Parmesan Cheese and Lemon Dressing

## MAIN COURSE

### SPAGHETTI CON GAMBERI CALAMARI E COZZE

Spaghetti Pasta with Black Mussels, Prawn, Squid, Chili in White Wine and Tomato Sauce

### FUSILLI ALLA NORMA

Fusilli Pasta with Fresh Cherry Tomato Sauces, Eggplant, Basil with Morazella and Cacio Cheese

### ORECCHIETTE ALLA BARESE

Orecchiette Pasta "Aglio Olio Style" with Chili, Baby Broccoli, Anchovies and Crispy Bread

### POLLO ALLA DIVOLA

Grilled Spicy Chicken Thigh Served with Seasonal Salad and Roasted Potatoes

### BISTECCA AI FUNGHI ( \$8 )

Roasted Angus Beef Ribeye with Aglio and Olio Mushroom Sauce Served with Arugula

### PORCHETTA ARROSTO

Crispy Roasted Pork Belly Served with Seasonal Salad and Roasted Potatoes

### BRANZINO ALLA MEDITERANEA ( \$7 )

Roasted Seabass Filet with Olive, Capers, Cherry Tomato in White Wine Sauce Served with Seasonal Salad

## DESSERTS

### PANNA COTTA

#### AI FRUTTI DI BOSCO

Cream Pudding with Mix Berry

### TORTA DI MELE ( \$6 )

#### CON GELATO ALLA VANIGLIA

Apple Tart with Vanilla Gelato

### TARTUFO GELATO ( \$8 )

#### CON CAFFE

Truffle Ice-Cream with Espresso Coffe