

# 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 ARANCE E MELE

Mix Salad with Fresh Orange, Apple and Balsamic Cream  
In Lemon and Extra Virgin Olive Oil

### MELANZANA ALLA PARMIGIANA CON BURRATA ( \$4 )

Baked Eggplant with Fresh Tomato Sauce, Basil and Fresh Burrata Cheese

### PROSCIUTTO E MELONE ( \$4 )

Parma ham with Rock Melon

### COZZE ALLA TARANTINA ( \$5 )

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

## MAIN COURSE

### LINGUINE PESTO E FRUTTI DI MARE

Linguine Pasta with Squid, Tiger Prawn, Fish Filet, Black Mussels in White wine and Pesto Sauce

### ORECCHIETTA AGLIO OLIO E BROCCOLI

Orecchiette Pasta with Broccolini in Aglio Olio e Peperoncino Sauce

### RIGATONI AL FORNO DELLA NONNA

Baked Rigatone Pasta with Pork Sausages Ragout, Mushroom, Ham and Mozzarella Cheese

### POLLO ALLA CACCIATORA

Roasted Chicken Thigh with, Cherry Tomato, Cappers and Olives Served with Seasonal Salad

### BISTECCA IN SALSA AL PRIMITIVO ( \$8 )

Roasted Angus Beef Ribeye with "Primitivo" Red wine Sauce Served with Arugula and Potatoes

### PANCETTA DI MAIALE CROCCANTE

Crispy Roasted Pork Belly Served with Seasonal Salad and Roasted Potatoes

### BRANZINO ALLA GRIGLIA ( \$6 )

Grilled Seabass Filet Served with Seasonal Salad and Roasted Potatoes

## DESSERTS

### GELATO E SORBETTO

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

### TORTA DI MELE ( \$6 )

CON GELATO ALLA VANIGLIA  
Apple Tart  
with Vanilla Gelato

### TIRAMISU ( \$6 )

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