

# SET LUNCH

## Starter

### ZUPPA DEL GIORNO

Daily Chef's Soup

### INSALATA MISTA

Mix salad; seasonal salad, cucumber, olive, carrot  
In lemon and olive oil dressing

### CEASAR SALAD

Green Salad with Tartar Dressing Crispy Bacon,  
Parmesan Cheese and Bread Crouton

### CARPACCIO DI MANZO CON RUCOLA E GRANA

Thin Sliced Wagyu Beef Carpaccio  
with Rocket Salad Parmesan and Lemon Dressing

### CALAMARI FRITTI (add 5 \$)

Deep Fried Squid with Tartar Sauce

### COZZE SAUTE' (add 6 \$)

Black Mussels, Aglio and Olio Style,  
With White Wine and Tomato Sauce and Chili

### MOZARELLA CAPRESE CON PARMA (add 6 \$)

Bufalo Mozzarella with Tomato and Fresh Basil  
Served with Rocket Salad and Parma Ham

### CARPACCIO DI SALMONE E BURRATA (add 6 \$)

Smoke Salmon Carpaccio  
with Fresh Burrata Cheese and ExtraVirgin Olive Oil

## ADD YOUR SIDE

Mashed Potatoes / Classic French Fries (add 9 \$)

## ADD YOUR DESSERT

### PANNA COTTA AI FRUTTI DI BOSCO (add 10 \$)

Cream Pudding with Mix Berry Sauce

### GELATO ALLA VANIGLIA AFFOGATO (add 11 \$)

Vanilla Ice-Cream Drowned with espresso Coffee

## Main Course

### PENNE ARRABIATA

Penne Pasta with Garlic Tomato and Chili

### SPAGHETTI MARINARA

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

### SPAGHETTI ALLA CARBONARA

Spaghetti Pasta with Parmesan Cheese, Egg  
And Crispy Pancetta

### PAPPARDELLE AL RAGU DI MAIALINO

Pappardelle with Slow Braised Pork  
With White Wine and Tomatoes

### ORECCHIETTE ALLA BARESE (add 5 \$)

Orecchiette Aglio e Olio Style  
with Broccolini and Anchovies

### PORCHETTA ARROSTO

Crispy Roasted Pork Belly with Mix Herbs  
Served with Seasonal Salad and Roasted Potatoes

### BISTECCA CON FUNGHI E TARTUFO (add 8 \$)

Grill Beef Ribeye with Wild Mushroom and Truffle  
Served with Seasonal Salad and Roasted Potatoes

### BRANZINO ALLA MEDITERRANEA (add 7 \$)

Seabass Fillet with Cherry Tomatoes, Olive, Capers  
in White Wine Sauce, Served with Roasted Potatoes

### COTOLETTA DI VITELLO ALLA MILANESE (add 15 \$)

Deep Fried Breaded Veal Filet  
Served with Roasted Potatoes and Seasonal Salad

Steamed Broccolini / Grill Vegetable (add 11 \$)

### TORTA DI MELE CALDA CON CREMA (add 11 \$)

Warm Apple Tart with Lemon Custard

### SALAME AL CIOCCOLATO (add 12 \$)

Chocolat Salami with Rhum, Nuts and Biscuits  
with Frangelico Liquor Cream and Pinch of Coffee

**\$ 38++ per Person (Starter + Main)**

**Valid Monday to Friday 12pm to 2pm / not Valid for Public Holliday**