



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

CIALLEDDA PUGLIESE

Apulia Salad with Mix Tomatoes, Red Onion, Cucumber, Croutons, Origano and Olive Oil

PANZEROTTO AL PROSCIUTTO \$5

Fried Apulia" Panzerotto" Folded Pizza with Tomato Mozzarella Cheese and Ham

INSALATA DI POLIPO E PATATE \$6

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

MAIN COURSE

RIGATONI AL FORNO CON CAVOFIORE E PARMIGIANO

Crispy Baked Rigatoni Pasta with Cauliflower and Parmesan Cheese

SPAGHETTI ACCIUGHE E PANE

Spaghetti Pasta Spicy "Aglio e Olio" Style with Anchovies and Crispy Bread

SPIEDO DI POLLO CON PEPERONI E CIPOLLA

Grilled Chicken Skewer with Peppers and Onion Marinate in Olive Oil

BOMBETTA DI CISTERNINO

Traditional Apuglia Pork Rolls with Melted Cheese and Herbs

TAGLIATA DI MANZO ALLA GRIGLIA \$12

Grill Angus Beef Ribeye Steak, Extra Virgin Olive oil Served with Cherry Tomato Salad

BRANZINO ALLA GRIGLIA \$8

Grilled Seabass Fillet Served with Roasted Potatoes

DESSERT

SELEZIONE DI FORMAGGI \$5

Assorted Selection of Italian Cheeses with Homemade Truffle Honey

PANNA COTTA

Cream Pudding with Mix Berry Sauce

TORTA DI MELE \$3

Apple Tart with Vanilla Gelato