

# EXPRESS LUNCH 49 PP

## **STARTERS**

(A CHOICE OF)

Caprese V

Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto

Arancini V

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli

Calamari

Lightly fried Calamari with Rocket, Lemon and Homemade Balsamic Mayo

Polpette

Beef and Pork Meatballs cooked in a Roasted Cherry Tomato Napoletana Sauce, with Parmesan and Crostini

### Capesante

Scallops on the Shell (2) with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde

## **MAINS**

(A CHOICE OF)

Risotto allo Zafferano

Saffron Risotto with Prawns, Scallop and Asparagus, Provola Affumicata and Prosecco

Casarecce al Ragù di Agnello

Fresh Casarecce Pasta with slow-braised Lamb Shoulder Ragù & Pecorino Romano Cheese

Gnocchi Pere, Gorgonzola e Noci V

Fresh Potato Gnocchi in a Gorgonzola Cheese Sauce, with Poached Pears and Toasted Walnuts

#### Fettuccine alla Norcina

Fresh Fettuccine Pasta with Creamy Pork Sausage Ragù and Black Truffle Paste with Pecorino Cheese

Pesce all'Isolana (+10\$)

Pan-roasted Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives and Crostini Filetto (+10\$)

Char-grilled 200g Beef Eye Fillet with Truffle Mashed Potato and Creamy Mushroom Trifolata

\*Dietary Restrictions and Allergens Notice\*

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others.

Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.