

The Italian Set Lunch by Chef Marco 3 course \$46++

Enjoy 20% OFF on our house pour selection 'by the glass' and 'by the bottle'

Zuppa del giorno soup of the day (V)

or

Pomodori heirloom tomato 'carpaccio', 'ricotta' cheese, fresh basil, aged balsamic (V)

or

Polenta cake with goat cheese fondue, sautéed mushrooms, veal jus

or

Burratina imported 'burratina' cheese from Andria, sliced 'Parma' ham, grapes

Supplement 12

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Linguine ai frutti di mare with crab, octopus, prawns, calamari in white wine sauce
Italian tomatoes and fresh herbs

Supplement 16

or

Fusilli pasta with basil 'pesto', crunchy tomatoes, grated Parmesan cheese (V)

or

Tonno pan-fried Akami tuna loin, tomato crudaiola', black olives and capers

or

Maialino slow-cooked Spanish suckling pig, apple compote, seasonal 'romanesco' broccoli

Supplement 16

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Arancia orange 'panna cotta', fresh berry, orange compote

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè' coffee or tea

Healthy cold pressed juice (no sugar) | 1 glass 8

White, Red Wine or Prosecco | 1 glass 16 / 70 by btl

Also available every Sunday from 11.45am to 2.15pm