

Business lunch menu by Chef Marco 3 course \$46++

Zuppa del giorno soup of the day (V)

or

Barbabietola beetroot 'carpaccio', Greek yogurt, cherry tomatoes, fresh dill (V)

or

Insalata romaine lettuce, tomatoes, boiled egg, red radish, poached prawns

or

Capesante pan-seared Hokkaido scallops, green pea purée, pearl onions, trout roe

Supplement 12

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Tagliatelle homemade 'tagliatelle' with sautéed seasonal 'girolle' mushrooms
truffle emulsion sauce

Supplement 18

or

Rigatoni with 'alla Norma' with fresh 'San Marzano' tomatoes and eggplant (V)

or

Manzo slow-cooked Irish beef short rib, parsnip mash, sautéed wild mushrooms

or

Orata roasted Italian sea bream fillet, Sicilian caponata, aged balsamic

Supplement 16

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Tiramisu' Chef Marco's Mom's traditional tiramisu'

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 14 / 70 by btl

Enjoy 15% OFF on all the wines 'by the glass' and 'by the bottle' in our wine list