



3 COURSE SET LUNCH

please choose one dish from each section

ANTIPASTO

ZUPPA freshly made soup of the day

PIENZA garden salad, aged pecorino cheese, pear and truffle honey

CROSTONI grilled croutons with home-made chicken liver pate', Tuscan style

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#### MAIN COURSE

**TAJARIN** signature piedmont thin egg-noodles, fresh winter black truffles *-add \$15-*

**PENNE** rustic wholemeal penne with sautéed wild mushrooms and spinach

**LUNETTE** caramelised onion & goat cheese ravioli, veal jus

**RISOTTO** parmesan risotto with roasted pumpkin, bacon and sage

**SALMONE** pan-seared wild salmon, caper & raisin zabaione *-add \$5-*

**TACCHINO** turkey wellington with fontina cheese, mushrooms and truffles



#### DESSERT

**GELATO** homemade signature truffle gelato

**TORTA ALLE NOCCIOLE** Piedmont hazelnut cake, vanilla gelato

**TIRAMISU** signature tiramisu' with a touch of truffle

**FRUTTA** seasonal fruit platter

**FORMAGGIO** Italian cheese selection, fruit jam, rustic bread *-add \$3-*

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IL CAFFE'

coffee, tea & biscotti

\$ 38

VINO	glass prosecco	13
	glass bianco/rosso	14
BIRRA	peroni, ichnusa, 33cl.	12
SOFT DRINKS		4.5
	chinotto, arancia, limonata, coke, sprite, tonic	
ACQUA	s.pellegrino & panna, 750ml	8.5

All our prices are subject to 10 % service charge and prevailing government tax