



# SET LUNCH MENU

3 COURSE 33++

## STARTERS AND SOUPS

### Bruschetta Classica (VG)

wood fired toasted sourdough bread, cherry tomato

### Insalata con Prosciutto di Parma

mixed salads, tomato, premium 20 months parma ham

### Insalata di Barbabietole e Arrancie (V) (AskVG)

woodfired baked beet, oranges, ricotta cheese

### Burrata con Pomodorini (V)

Puglia burrata cheese, cherry tomato, rocket leaves

### Pollo Fritto

crispy organic chicken wing, rosemary, paprika

### Minestrone (V) (askVG)

Mixed vegetable soup, basil pesto, parmesan

## MAIN COURSE

CHOOSE ONE

### ORGANIC PASTA

#### Rigatoni ai 4 Formaggi (V)

4 cheese sauce, parmesan

#### Tagliatelle al Ragù di Carne

Ground meat ragout, parmesan

#### Linguine al Pesto Genovese (V)

Basil pesto sauce, baby potato, fine beans, pecorino

#### Spaghetti Diavola (VG)

Fried garlic, tomatoes, chilli sauce, parsley

#### Penne All'Arrabiata (V)

Spicy tomato sauce, garlic, pecorino

#### Spaghetti alle Vongole

Fresh clams, clams sauce, white wine, tomatoes

### WOOD FIRED SOURDOUGH PIZZA

**Awaiana** - ham, pineapple, mozzarella

**Marinara (VG)** - chopped tomato, garlic,

**Cotto & Funghi** - ham, mushrooms, mozzarella

**4 Stagioni** - ham, artichokes, mushroom, tomato

**Margherita (V)** - buffalo mozzarella, basil

**Capricciosa** - ham, mushrooms, artichokes, olives

**Mista** - ham, mushrooms, capsicum, onion

**Tonno** - tuna, onion, capers, olives, chili

**Salame** - homemade salame, ricotta

**Insalata (V)** - buffalo mozzarella, tomato, rocket

### MEAT AND FISH

(FROM THE GRILLER) - SUPPLEMENT \$15

#### Poletto alla Diavola

baked young poussin, chilli, lemon, mixed salad

#### Bistecca di Wagyu alla Griglia (SUPPLEMENT \$35)

Sirloin, Sanchoku MB5, parsley sauce

#### Salmon Norvegese alla Griglia

Norwegian salmon fillet, fennel

#### Branzino Selvaggio alla Griglia

wild seabass fillet, caponata

(V) Vegetarian (VG) Vegan | (askV) or (askVG) some ingredients can be easily removed

**Please advise us of any allergies or dietary requirements before ordering**

Discretionary 10% service charge and prevailing government taxes will be added to your final bill

# DESSERTS

## **Torta al Cioccolato**

warm chocolate cake , Valrhona dark chocolate

## **Panna Cotta con salsa di frutta**

cooked cream, vanilla with organic fruit compote

## **Torta di carote con gelato alla vaniglia**

moist carrot cake and vanilla ice cream

## **Tiramisu**

savoiardi, coffee, mascarpone cheese, brandy

## **Cream Caramel**

custard dessert with soft caramel on top

## **Torta Filadelfia**

baked cream cheese cake, fruit compote

## **Gelato fatto in casa (per scoop)**

vanilla / chocolate

## **Sorbetto (VG) (per scoop)**

mango / strawberry

# ILLY COFFEE AND ARTISAN TEA

Espresso	6	Fresh Mint	7
Espresso Machiatto	6	Earl Grey	7
Cappuccino / Caffelatte	7	Rose	8
Coffee	6	Chamomile	7
Cold Espresso Shake	6	Green Tea	7
Iced Caffelatte / Iced Cappuccino	7	Jasmine	7

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