

3 COURSE SET LUNCH

please choose one dish from each section

ANTIPASTO

ZUPPA freshly made soup of the day

PARMIGIANA baked eggplant with tomato, mozzarella & parmigiano

CALAMARI crispy calamari rings, garlic mayo, fresh salad

MAIN COURSE

TAJARIN CASA handmade 28 egg-yolks thin noodles with fresh summer black Truffles *-add \$18-*

RAVIOLI handmade ricotta & spinach ravioli, arrabbiata sauce and pecorino

GNOCCHI purple-potato dumplings with basil pesto, summer beans and parmigiano

RIGATONI pasta tubes with authentic bolognese meat ragu'

FETTUCCINE homemade fettuccine with anchovy, garlic, broccoli, chilli and pecorino romano

GAMBERETTI angel-hair pasta aglio, olio & peperoncino with sautéed shrimps

HALIBUT roasted halibut fillet "siciliana" with potato puree, capers, olive and tomato sauce *-add \$5-*

BRASATO red wine braised beef cheek with rustic mashed potato and garlic/lemon gremolata

DESSERT

OUR TIRAMISU ...not a classic

CROSTATA freshly baked tart of the day

GELATO homemade ice-cream and sorbet- daily flavours

FRUTTA seasonal fruit platter

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

IL CAFFE'

coffee, tea

\$38

*Available Mon-Sat from noon to 2:30pm (excluding eve of PH and PH or other special recurrences).
All our prices are subject to 10 % service charge and prevailing government tax*