

*The italian lunch 3 course 34*

**Zuppa del giorno** soup of the day

Or

**Insalata** seasonal salad with tomatoes, green apple, grape, white balsamic vinegar

Or

**Fiori di zucca** gratinated zucchini flowers stuffed with 'ricotta' cheese | **Supplement 10**

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**Tagliatelle** with Rougie duck ragout, Port wine sauce, grated Parmesan cheese | **Supplement 12**

Or

**Fusilli** with 'San Marzano' fresh tomatoes and basil

Or

**Calamari** New Zealand baby calamari stewed in tomato sauce, fresh herbs

Or

**Manzo** sous-vide U.S. Prime beef short rib, seasonal vegetables, celery root purée | **Supplement 15**

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**Limone** house-made fresh lemon granita

Or

**Formaggi** Italian cheese 'Guffanti' from Piedmont, house-made jam, fruit bread | **Supplement 10**

Or

**il caffè'** coffee or tea

**Pair with a glass of wine/prosecco/beer | Supplement 12**