



## SET LUNCH

**3 COURSE** please choose one dish from each section \$45

**1 COURSE** please choose your main-course \$35  
coffee/tea and still/sparkling water included

### ANTIPASTO

**ZUPPA** freshly made soup of the day

**CAPRESE** the freshest mozzarella cheese with Sicilian cherry tomatoes and basil

**ARANCINI** breaded and fried risotto balls with fontina and spicy pomodoro



**CAPESANTE** pan-seared succulent scallops with our signature Parmigiano & Truffle fondue, fresh Truffles and smoked caviar-*add \$8-*

### MAIN COURSE



**TAJARIN CASA** our signature 28 egg-yolks thin noodles with fresh Truffles -*add \$12-*

**RAVIOLI** organic cauliflower & swiss chard ravioli with garlic, spinach, lemon and fresh ricotta

**CARBONARA** hollow spaghetti with pancetta, truffle & egg cream, pecorino, black pepper

**ABRUZZESE** hand-cut wide pasta ribbons 'Pappardelle' with lamb ragu' and parmigiano

**GAMBERETTI** angel-hair pasta aglio & olio with sautéed shrimps, parsley and chilli

**SALMONE** roasted Norwegian salmon fillet with rustic potato puree in caper & raisin sabayon

**BRASATO** slow braised beef cheek in Barbera wine with rosemary & saffron polenta



**COSTATA** beautifully marbled rib-eye steak, flash char-grilled with Truffle butter & hand-cut Truffle fries  
(150gr AUS Black Angus 200 days grain-fed) -*add \$10-*

### DESSERT

**TIRAMISU'** ...not a classic



**GELATO AL TARTUFO** homemade Truffle gelato with Sicilian sea-salt

**DOLCE DEL GIORNO** dessert of the day

**FORMAGGIO** Italian cheese selection, fruit jam, rustic bread -*add \$4-*

### IL CAFFE'

coffee or tea

&

still/sparkling water included