

*Business lunch menu by Chef Marco 3 course 38*

**Zuppa del giorno** soup of the day (V)

Or

**Mozzarella** buffalo 'mozzarella', 'San Marzano' tomatoes, aged balsamic

Or

**Gamberi** New Zealand prawns 'tartare', green pea purée, trout roe | **Supplement 10**

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**Tagliatelle** pasta with Rougie duck ragout, dry 'porcini' mushrooms, Port wine sauce | **Supplement 10**

Or

**Paccheri** with fresh 'San Marzano' tomatoes, eggplant and mint (V)

Or

**Salmone** pan-fried Norwegian salmon fillet, sautéed broccolini, tomatoes and black olives

Or

**Manzo** pan-fried 100 days grain-fed Australian beef striploin , seasonal vegetables, parsnip mash | **Supplement 15**

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**Caramello** Valrhona 'caramelia' chocolate mousse, fresh berries

Or

**Formaggi** Italian cheese from Piedmont, house-made jam, red grape and walnuts | **Supplement 10**

Or

**Affogato** vanilla 'gelato' with a single shot of espresso | **Supplement 8**

Or

**il caffè'** coffee or tea

**Pair with a glass of wine/prosecco | Supplement 14**