

SET LUNCH

\$38++ PER PAX

MONDAY TO FRIDAY
11:30AM - 2:30PM

Antipasti

ZUPPA DEL GIORNO

Discover A Soulful, Home-Made Soup Reflecting The Essence of Italian Comfort. Please enquire with your server

BURRATA TARTUFO

Smashed Truffle Burrata, Rucola, Cherry Tomatoes, Balsamic, Pine Nuts, Basil Oil

CAVOLO MELONE

Hami Melon, Kale, Spicy Tofu Dressing, Cranberries, Feta Cheese, Shaved Almonds

GUACAMOLE FESTA

Rucola, Guacamole, Croutones, Cherry Tomatoes, Onions, Lemon Dressing, Feta Cheese, Balsamic

CARPACCIO DI MANZO

+\$8

Wagyu Beef Eye Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Pine Nuts, Parmigiano

CEVICHE DI CAPESANTE

+\$10

Sashimi Scallops Ceviche, Ponzu Yuzu Dressing, Cherry Tomatoes, Sesame, Orange Pulp, Ikura, Pistachio



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

ALL THE PRICES SHOWN ABOVE ARE SUBJECTED TO 10% SERVICE CHARGE & 9% GST

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SALSA ROSA

(add portobello \$6, tiger prawn \$12, crab meat \$12)

Farfalle, Truffle Aurora Sauce, Cherry Tomatoes, Basil, Parmigiano

LA GORGONZOLA

(add portobello \$6, tiger prawn \$12, crab meat \$12)

Linguine, Gorgonzola, Cherry Tomatoes, Cream, Baby Spinach

GUANCIALE DI MANZO

+\$12

Home-Made Fusili, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu, Red Wine

SPIGOLA

Sea Bass, Livornese Sauce, Potato Puree, Green Peas, Citrus Salsa, Balsamic, Pistachio

POLLO CON SALSA DIANA

Breaded Chicken Leg Cutlet, Balsamic, Pistachio, Mushroom Diana Sauce, Potato Puree, Rucola

MAIALE IBERICO

+\$14

Spanish Iberico Pork Jowl, Carrot Cream, Rucola, Onions, Cherry Tomatoes, Red Wine Sauce, Pistachio

Dolci

PANNA COTTA

Sweetened Cream, Vanilla, Cherry Compote, Pistachio

GELATO

Vanilla Gelato, Pistachio

TIRAMISU

+\$9

Mascarpone Cream, Pistachio, Savioardi Biscuit, Amaretto



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