

business lunch

TUESDAY – FRIDAY
11 aprile - 21 aprile 2017

CUCINA PUGLIESE

2 courses - \$30 | 3 courses - \$40

ZUPPA DI FAVE E CICORIA (V) (GF)

Rustic broad bean and chicory soup

ORECCHIETTE ALLA PUGLIESE

Little ear shaped pasta with sauteed cime di rape, anchovy, garlic, chilli and pangrattato

COZZE ARRANGATE

Baked half shell mussels with tomato, pecorino, bread, garlic, parsley

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CAVATELLI CON SALSICCIA E BROCCOLETTI

House made Pugliese pasta with crumbled pork sausage and broccoli, pecorino

CALAMARO RIPIENO

Baked whole calamari with white wine, cherry tomatoes & olives with breadcrumb, parmesan and capers

ROTOLINO PICCANTE (GF)

Braised rolled veal fillet with pecorino filling cooked in a spicy tomato sugo with potato

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DITA DEGLI APOSTOLI

A festive dessert had at carnevale-

Crepes rolled and filled with ricotta, chocolate & candied fruit finished with vincotto

CACIOCAVALLO

A typical cooked table cheese from Puglia with our quince paste and crackers

**please note the maximum amount for the business lunch is 10 per table &
BYO wine is not available with business lunch*