

business lunch

TUESDAY – FRIDAY
23 maggio - 2 giugno 2017

CUCINA TOSCANA

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

RIBOLLITA (V)

Tuscan thick winter vegetable soup - cannellini beans, black cabbage, tomato, root vegetables, bread, plenty of EVO oil

TRIPPA ALLA FIORENTINA

Tripe Florentine style - cooked in tomato sugo on bruschetta with good amount of Reggiano

GNUDI (V)

Spinach & ricotta dumplings with burnt sage and butter

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FAGIOLI ALL'UCCELLETTO CON SALSICCIA (GF)

Braised Italian sausage cooked in tomato sugo with cannellini beans, sage and garlic

ARISTA DI MAIALE (GF)

Pork loin cooked in milk and vin santo with sage and rosemary with sauteed silverbeet

POLLO ALLA CACCIATORA (GF)

Braised chicken leg in tomato sugo, root vegetables, rosemary, pancetta & olives

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SCHIACCIATA FIORENTINA

Orange and olive oil cake with orange chantilly cream

PECORINO FRESCO

a creamy fresh Tuscan firm sheeps milk cheese with crackers and fennel honey

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