

business lunch



TUESDAY – FRIDAY
31 ottobre - 24 novembre 2017

CUCINA AMERICANA

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

GARLIC BREAD & SALAME

Baked garlic rubbed french stick bread with butter, E.V.O. oil & chives with local made salami

CAESAR SALAD

Cos lettuce leaves with anchovy and parmesan, mayonnaise, croutons and pancetta lardons

PENNE ALLA VODKA (V)

Penne pasta with a peppery, vodka-laced cream and tomato sauce

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FETTUCINE ALFREDO (V)

Long ribbon pasta in a extra rich peppery cream sauce with Parmigiano and parsley

SPAGHETTI & MEATBALLS

Veal and pork meatballs slow cooked in a tomato sugo with a side of spaghetti

CHICKEN PARMIGIANA

Pan fried crumbed chicken escalope then baked with
mozzarella, parmesan and tomato sugo with spinaci saltati

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NEAPOLITAN ICE CREAM

Chocolate and vanilla ice cream with macerated strawberries and a wafer biscuit

MONTASIO

aged cows milk cheese from Veneto with pear and our crackers

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