



“3-course Business Lunch Menu”

Italian Minestrone Soup

Mixed Vegetables Tomato Soup, Parmigiano Reggiano
Or

Antipasti Misti

Assorted Daily Appetizers
Or

Buffalo Mozzarella Salad

San Daniele Prosciutto, Datterini Tomato, Mesclun Salad
Or

Pan Roasted Foie Gras

Wild Rocket Salad, Balsamic Cream, Panettone
(Supplement \$10)



Tagliatelle alla Norma

Eggplant, Datterini Tomato Sauce, Scamorza Cheese, Basil
Or

Penne Primo Grano alla ‘Pescatora’

Mixed Seafood Ragout, Fried Soft-shell Crab, Datterini Tomato Sauce
Or

Linguine Aglio Olio ai Ricci di mare

Fresh Hokkaido Sea Urchin, Sardinia Bottarga
(Supplement \$15)
Or

Pan Fried Fillet of Norway Salmon

Sicilian Caponata, Basil Lemon Butter Sauce, Sautéed Vegetables
Or

Slow Braised Beef Cheek

Red Wine Sauce, Potato Purée, Seasonal vegetable



Gelato of the Day

Or

Wild Berries Tart

Vanilla Custard Tart, Wild Berries, Raspberry Sauce
Or

Mojito in Dessert

Lime Panna Cotta, Mint Jelly, Dark Rum Granita
Or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnuts, Homemade Grissini

\$38++

Additional \$10++ for a glass of Prosecco / Pinot Grigio / Cabernet Sauvignon