

SET LUNCH FROM 38\$++

(Monday to Friday, Not Valid on Eve and PH)

STARTER

PAPPA AL POMODORO

Tomato soup With Bread croutons and Fresh Basil.

BRUSCHETTA AL POMODORO

Toasted Ciabatta Bread with Marinated Tomatoes in EVOO, Garlic, Oregano and Fresh Basil.

INSALATA MISTA

Seasonal Leaves with Romaine, Iceberg, Cherry Tomatoes, With Aged Balsamic Vinegar and EVOO.

INSALATA PANZANELLA +5\$

Tomatoes Salad, With cucumber, olives, Red Onions, and Bread Croutons, with Aged Balsamic Vinegar. and EVOO

INSALATA CAPRESE +2\$

Buffalo Mozzarella with Marinated Tomatoes and Wild Rocket.

MAIN COURSE

TAGLIATELLE BOLOGNESE

Egg Tagliatelle Pasta with Beef Bolognese Ragout.

LINGUINI CON ZUCCHINE E GAMBERI +5\$

Linguini pasta, With Garlic, Cherry Tomatoes, Zucchini, Fresh Chilli Padi, sliced Tiger Prawns and Italian Parsley, in White Wine Sauce.

ORECCHIETTE AI 4 FORMAGGI

Authentic Puglia Orecchiette Pasta, with Blue Cheese, Provolone Cheese, Parmesan Cheese, Taleggio Cheese, in White Cream Sauce and Fresh Parsley.

POLLO ALLA GRIGLIA

Roasted Boneless Chicken Leg with Rosemary, Potatoes and Mix Salad.

FILETTO DI BRANZINO ALLA GRIGLIA +6\$

Breaded Roasted Sea Bass Filet with Rosemary Potatoes and Mix Salad.

MANZO ALLA GRIGLIA +10\$

Grilled Angus Beef Rib Eye with Rosemary Potatoes and Rocket Salad.

PIZZA MARGHERITA

Pizza Margherita with San Marzano Tomatoes, Mozzarella and Fresh Basil.

DESSERT

TIRAMISU +5\$

Ladyfingers With Mascarpone cream, espresso Shot, And Marsala

PANNA COTTA +5\$

Cream Vanilla Pudding with mix Berries

AFFOGATO+5\$

Vanilla Ice Cream, with Espresso Shot