

## Lunch Set Menu

\$29 1 antipasto or crostone •  
1 pasta, salad or focaccia • 1 dessert

### Antipasti

#### PROSCIUTTO E MOZZARELLA

Prosciutto di Parma aged 24 months served with buffalo mozzarella, 40 years aged balsamic and basil emulsion

#### MILLEFOGLIE DI MELANZANA

Fried eggplant, imported Fiordilatte mozzarella, organic tomatoes and fresh basil

#### SUPPLI

Three balls of rice made with tomato sauce and filled with Fiordilatte mozzarella, served with a selection of three homemade varieties of mayonnaise

### Crostoni

#### NORMA

Piennolo tomatoes, organic eggplant, Sicilian salted ricotta and semolina bread

#### CETARA

Stracciatella cheese, Cetara anchovies, crispy parsley and semolina bread

### Pasta

#### BUCATINO ALL'AMATRICIANA

Faella Italian imported pasta served with a DOP Italian plum tomato sauce, crispy guanciale, and Pecorino Romano DOP cheese

#### PACCHERO AL POMODORO

Mancini Italian imported pasta served with DOP red Piennolo tomato sauce and organic fresh basil

### Focaccie

Served with cacio e pepe chips

#### FOCACCIA PROSCIUTTO

Prosciutto di Parma aged 24 months, imported Fiordilatte mozzarella, arugula, served between layers of focaccia bread

#### FOCACCIA EGGPLANT

Organic grilled eggplant, tomatoes, imported fiordilatte mozzarella and organic basil, served between layers of focaccia bread

### Insalate

#### VERDE

Leafy green lettuce and sherry vinaigrette  
ADD grilled chicken breast or prawns

#### TONNO

Baby gem lettuce, confit tuna, cannellini beans and Taggiasca olives

#### CARCIOFI & GAMBERI

Grilled artichokes and prawns, served with arugula and crispy herb breadcrumbs

### Dolci

#### GELATI

Selection of Italian artisan gelato

#### TIRAMISÙ

Traditional Italian recipe of espresso soaked Savoirdi cookies and mascarpone cream topped with cocoa powder