

# set lunch

3 - COURSE

ANTIPASTI

SECONDI

DOLCI

COFFEE OR TEA

42++ PER GUEST

# antipasti

## SEASONAL STARTERS

### **BURRATTA**

birds eye peas, mint, prosciutto

### **POMODORO**

seasonal tomatoes, beetroot, brown anchovies, taggiasche olive

### **BRESAOLA**

sliced air dried beef, treviso endive, apple, pecorino, red wine vinaigrette

### **CARPACCIO** supplement 8

sliced raw japanese wagyu, horseradish, capers, parmigiano, truffle dressing, chives

### **CESARE**

baby romaine, kale, smoked ocean trout, grated egg, parmigiano, ham crumble

### **TONNATO**

slow baked pork loin, sliced and served chilled, capers, smoked eel, tuna sauce

### **ZUPPA**

cream of fava beans, cotechino, poached egg

### **CAPELANTE** supplement 8

seared japanese scallops, white asparagus, almond dressing

### **RAVIOLO** supplement 4

foie gras stuffing, port wine reduction, hazelnut, brown butter

### **GRANCHIO** supplement 12

scrambled eggs, sea urchin, hokkaido crab, crustacean sauce, toast

# pane

## DO YOU NEED BREAD?

**TOMATO & OLIVE FOCACCIA**

8

**GARLIC BREAD**

4

**GRILLED BAGUETTE**

2

**GRISSINI WITH OLIVE DIP**

6

# secondi

## PASTAS, SEAFOOD & MEAT

### CHITARRA ALLA CARBONARA

truffle butter, slow-cooked barn egg, parmigiano, ham crumble

### LINGUINE ALLE VONGOLE

seasonal clams, garlic, white wine, capers, cherry tomato

### SPAGHETTI ALL'ARAGOSTA supplement 15

half maine lobster pasta, choice of tomato sauce or aglio olio

### POLPETTE

homemade pork and veal meatballs in tomato sauce, tagliatelle, parmigiano

### GNOCCHI

potato dumplings, morel cream, parmigiano

### TACCHINO

seared turkey breast, crispy Portobello, marsala cream

### CACCIATORE

anxin chicken, tomato stew, onions, mushrooms, peppers, creamy polenta

### AGNELLO

braised lamb shank, bacon, aromatic vegetables, cannellini beans gremolata

### COSTATA supplement 15

grilled USDA prime ribeye, broccolini

### SGOMBRO

breaded spanish mackerel, pepperonata

### CIOPPINO supplement 18

half maine lobster stew, clams, scallops, aromatic vegetables, tomato & white wine broth

### ADD ONS:

broccolini with chilli & garlic 18 | sautéed baby kale with almonds 16 |  
sweet bell peppers 16 | king oyster mushrooms 16 | roasted potatoes 14

# dolci

## SWEET ENDINGS

### TARTUFO

truffle infused vanilla popsicle, chocolate & hazelnut coating

### SFOGLIATELLE

traditional neapolitan stuffed pastry, lardo, ricotta cheese, candied orange zest  
*(please allow for 35 minutes preparation from the time of order)*

### CANNOLI

tube pastry, pistachio-ricotta cream, chocolate crisps

### TIRAMISU

traditional or lemoncello

### PERA

poached seasonal pear, red wine sauce, vanilla gelato

### PANNA COTTA

goat's milk, walnut, date nectar

### TORTA

honey & pine nut tart, gorgonzola

### GELATO

choice of yoghurt, pistachio, gianduja chocolate or vanilla

### SORBETTO

choice of passionfruit, strawberry or lemon

### FORMAGGIO

artisanal cheese