



SET LUNCH \$49.90

APPETISER

PAPPA AL POMODORO

Traditional Tuscan Tomato Soup, Bread Foam, Parmesan Cheese

TARTARE DI MANZO (Add \$9)

Beef Tartare, Capers and Lemon Zest Seasoning, EVO Oil, Pecorino Cheese

MELANZANE ALLA PARMIGIANA

Baked Eggplant, Parmigiano Reggiano, Mozzarella Cheese, Tomato Sauce.

CRUDO DI RICCIOLA (Add \$9)

Amberjack, Tomato Confit, Lemon, Pink Peppercorn, EVOO

BURRATA

Burrata Cheese, Mortadella, Pistacchio

MAIN COURSE

PICI ALL'AGLIONE

Pici, Tomato Sauce, Garlic, Olive Oil, Pecorino Cheese.

LINGUINE ALLE VONGOLE

Linguine. Clams. Garlic. White wine. Parsley. Fresh tomato.

FILETTO BRANZINO ALL'ACQUA PAZZA

Baked Sea-bass Fillet, Mussels Sauce, White Wine, Tomatoes.

POLLO ALLA DIAVOLA

Deboned Organic Spring Chicken. Roasted Potatoes. Spicy Green Sauce.

SECRETO ARROSTO (Add \$14)

Roasted Iberico Pork Secreto, Roasted Potato, Mustard Sauce.

DESSERT

CAFFÈ E CANTUCCI

Black Coffee or Latte served with Home Made Cantucci Biscuits.

DESSERT OF THE DAY

(ADD \$6)

PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGE