POWER LUNCH

ONE-COURSE \$115 | TWO-COURSE \$140 | THREE-COURSE \$160

Build your own set lunch with our weekly options Available from 12noon to 2:30pm

APPETIZER / STARTER

SOUP OF THE DAY OR CHEF'S ANTIPASTI

PREMIUM CHOICE +\$38

BURRATINA FROM ANDRIA heritage cherry tomatoes, basil cress

PASTA / PIZZA

TAGLIATELLE WITH CRAB
cream and lemon zest
OR
PIZZA "CACIO E PEPE"
bianca, mozzarella, pecorino romano cracked black pepper
and burrata

The same of the sa

MAIN COURSE

SUSTAINABLE SALMON STEAK
fennel cream, olive "tapanade"
OR
POLLO CACCIATORA
braised chicken in tomato and mushroom sauce

PREMIUM CHOICE +\$48

AUS BEEF STRIPLOIN SIMPLY GRILLED French fries and mesclun salad

DESSERT

Chef's Dessert

coffee or tea

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE \$60
VERMENTINO DOC \$58
CANNONAU DOC \$58
WHISPERING ANGEL ROSÉ CHÂTEAU D'ESCLANS \$91
CHARDONNAY MÂCON VILLAGES - LUPÉ CHOLET \$105

