



**3 - C O U R S E
L U N C H**

\$38++

**\$32++ FOR RESERVATIONS
AFTER 1:30 PM**

Antipasti

(Choose 1)

ZUPPA DEL GIORNO 

Soup Of The Day (Please refer to your waiter)

BURRATA TARTUFO  

Mashed Truffle Burrata Cheese, Rucola,
Colored Cherry Tomatoes, Balsamic, Pine Nuts, Basil Oil

RUCOLA GAMBERI

Black Tiger Prawns, Rucola, Colored Cherry Tomatoes,
Orange Pulp, Parmigiano Reggiano, Balsamic

CARPACCIO DI MANZO 

Sanchoku Wagyu Beef Eye Round, Rucola,
Amalfi Lemon Dressing, Basil Pesto, Grana Padano

CAPELANTE AFFETTATE

Hokkaido Scallops Carpaccio, Salmon Ikura, Orange Pulp,
Ponzu, Squid Ink Snow

Mains

(Choose 1)

AURORA GAMBERI

Linguine, Black Tiger Prawns,
Pink Aurora Sauce, Parmigiano Reggiano,
Cherry Tomatoes

MAIALE IBERICO

Spanish Iberico Pork Jowl,
Carrot Puree, Rucola, Borretane Pearl
Onions, Red Wine Sauce

**GNOCCHI QUATTRO
FORMAGI** 

Spinach Potato Gnocchi, Gorgonzola,
 Taleggio, Brie,
 Parmigiano Reggiano

FILETTO DI MANZO
(ADD \$14++)

160g grain-fed beef tenderloin, Belgium
 Endive, Mushroom Ragu, Cherry
 Tomatoes, Beef Jus

**SPIGOLA CON
PEPERONI**

Seabass Fillet,
 Capsicum Cream Sauce, Potato Puree,
 Citrus Salsa, Cress



Dolce

(Choose 1)

PANNA COTTA CILIEGIA

Sweetened Cream, Pistachio, Home-made Cherry Jam

CAPPUCCINO SEMIFREDDO

Layers of Cappuccino Flavored Semifreddo

TIRAMISU (ADD \$8++)

Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto

TORTA DI FORMAGGIO (ADD \$8++)

Burnt Cheese Cake, Home-Made Blueberry Jam, Snow Sugar

Drinks

(\$14 each)

ASAHI SUPER DRY

ITALIAN HOUSE WINE

(\$6 each)

LATTE

CLASSIC EARL GREY

FLAT WHITE

CLASSIC ENGLISH

ESPRESSO

BREAKFAST

CAPPUCCINO

HERBAL CHAMOMILE

LONG BLACK

HERBAL PEPPERMINT

CAFFÉ MACCHIATO

ICED/WARM LEMON TEA

Add on: Oat milk +\$1

Extra shot of coffee +\$2

GOTTI

ITALIANO
