

# SET LUNCH

*Choice of 2 courses with coffee or tea at \$238  
or 3 courses with coffee or tea at \$328*

*Add \$198 per person to enjoy 2 hours free flow of prosecco,  
our choice of red and white wine, beer, soft drinks and chilled juices*

## ANTIPASTI

### ***Vellutata di Carote, Arancia, Rosmarino e Ceci***

*Roast Carrot Soup, Orange, Rosemary & Chickpea*

### ***La Burrata Pugliese (V)***

*Apulian Burrata, Vesuvian Tomato Datterino, Basil Leaf & Extra Virgin  
Olive Oil*

### ***Baccala Mantecato alla Veneziana, Brodetto di Pomodoro, Crescione***

*Venetian Style Cod Fish & Shrimp Pate, Tomato Broth, Basil & Watercress*

### ***Insalata di Fragole, Rucola e Grana***

*Strawberry & Radicchio Salad, Endive, Grana Padano, Aged Balsamic  
Vinegar*



*Subject to 10% service charge*

## MAIN COURSE

### ***Lasagna Portofino (V)***

*Pesto Genovese, Baby Spinach & Datterini, Mozzarella Fior di Latte, Gorgonzola & Mascarpone, Green Pea & Roast Pine Nuts*

### ***Scaloppina di Polletto Ruspante, Prosciutto Cotto e Provolone***

*Free Range Chicken Breast, Baked Ham, Provolone Cheese & Potato Macaire*

### ***La Tagliata di Manzo Americano (Add \$108)***

*U.S Prime Rib Eye Steak, Wild Rocket Leaves & Vesuvian Datterino Tomatoes, Aged Modena Balsamic, 36 Months Parmigiano Reggiano & Roast Nouvelle Potatos*

### ***La Pizza 'Nduja, Salsiccia e Cime di Rapa***

*Pummarola, Mozzarella Fior di Latte, 'Nduja Spicy Sausage, Broccolini*

## DESSERT

### ***Bonet***

*Chocolate & Amaretti Caramel Bar*

### ***La Panna Cotta alle Fragole***

*Panna Cotta, Strawberry, Meringue*

### ***Il Tiramisù Tradizionale***

*Our Signature Tiramisu*



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