



LUNCH SET MENU



ANTIPASTO

CHOOSE ONE

Caprese (v)

oven-baked cherry tomatoes, stracciatella,
aceto balsamic, basil, focaccia crumbs

Insalata di Stagione

seasonal salad inspired by Italy's
bountiful harvests

Asparagi alla Griglia (v)

grilled asparagus, tarragon salsa verde,
lemon, pine nuts

Gamberesse Fritti alla Piccata

deep-fried prawns, fennel pollen, lemon and
capers butter sauce

SECONDI

CHOOSE ONE

Linguine Vongole

bronze-extruded long pasta, clams, leek,
chili, basil, garlic butter, white wine

Spaghetti al Burro

bronze-extruded long pasta, lemon, butter,
anchovies, breadcrumbs

Biricci alla Norma (v)

bronze-extruded ridged pasta, eggplant,
basil, garlic, ricotta salata, tomato sauce

Dentice al Livornese (SUPP \$4)

pan-roasted snapper, taggiasca olive,
capers, tomato sauce

Brasato al Limone (SUPP \$8)

braised wagyu short rib, red wine, lemon, garlic, rosemary, butter, polenta

DOLCI

Dolce del Giorno

dessert of the day



\$42++ for 3 courses | +\$3 for coffee or tea





Forma