

## SOCIAL LUNCH

*Daily Except Fridays*

### ANTIPASTI

#### Melanzana alla Parmigiana (V)(G)(D)

*Oven-baked eggplant, 'fior di latte', tomato sauce, fresh basil & Grana Padano DOP*

#### Vitello Tonnato (G)(D)

*Slow-cooked veal loin, tuna dressing, capers, celery, carrots*

#### Bruschettone (D)

*Traditional sourdough bread, cherry tomato concasse, smoked ricotta cheese, fresh basil*

#### Battuta di Manzo (E)(G)(D)

*Beef Tartare, Grana Padano crumble, chives, shallots, truffle mayo*

#### Burratina (V)(D)

*Burrata cheese, bresaola, marinated cherry tomato, fresh basil*

### SECONDI

#### Pappardelle ai Funghi (G)(D)(H)

*Homemade Pappardelle pasta, wild mushrooms*

#### Polletto (D)(G)

*Slow-cooked chicken breast, mashed potato, capsicum, chicken jus*

#### Orata alla Mediteranea (S)

*Pan-seared fillet of seabream, zucchini, cherry tomato, 'caciucco' sauce*

#### Black Angus Ribeye (D)

*Charcoal-grilled Australian Black Angus ribeye, asparagus, beef jus*

#### Fettuccine Lobster (G)(D)(H)(E)

*Homemade Fettuccine, asparagus, lobster bisque, Canadian lobster*

### DOLCI O CAFFÉ

#### Fondente (D)(N)(E)(G)

*Chocolate cake, vanilla ice cream*

*or*

#### Frutta

*Seasonal fruit platter*

*or*

#### Coffee or Tea