

## \$35 WEEKDAY LUNCH

Includes house wine/beer or non-alcoholic beverage

ASK YOUR SERVER FOR THE PASTA OF THE DAY

## **ENTREE**

Add on +\$10

MARINATED OLIVES. Citrus zest and garlic (DF, V) \*

**HOUSE FOCCACIA.** Olive oil and Balsamic (DF, V)

Add on +\$20

BURRATA. Romesco, cashew nuts, apple, fennel and herb salad (V) \*

## **SIDES**

Add on +\$10

BROKEN POTATOES. Mustard and Almonds (DF, V) \*

ROASTED CARROTS. Cashew cream and hazelnut (DF, V) \*

INSALATA. Lollo Rooso, Biondi, chicory, frisée and parmesan (V) \*

BEETROOTS. Crème fraiche, vincotto and herbs (V) \*

## **DOLCI**

Add on +\$15

TRADITIONAL TIRAMISU. Mascarpone, espresso, vanilla sponge, biscotti