



\$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 chilli (DF, V) *

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

Add on +\$20

BURRATA. Grilled peach, heirloom tomatoes and basil (V) *

SIDES

Add on +\$10

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

SWEET CORN. With smoked butter and Pangritata (V) *

ICEBERG WEDGE. With lemon oregano dressing and parmesan (V) *

DOLCI

Add on + \$15

TRADITIONAL TIRAMISU. Mascarpone, espresso, vanilla sponge, biscotti (V)

CITRUS SEMOLINA CAKE. Homemade “Orangcello” lemon meringue, orange salad (V)

AFFOGATO. Vanilla gelato, amaretto liquor, espresso (V) *

* gluten free available (DF) Dairy Free (V) Vegetarian

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.

Offer not available in conjunction with any other promotion or discount.