



Restaurant Express starting 10/02/10

\$45.00 two course lunch

Monday to Friday

Primi

Caprese Salad vine ripened tomato, buffalo mozzarella, capers, basil & olives

Jamon iberico, black fig, sweet rocket, hazelnut vinaigrette and balsamic jelly

Calamari fritti in chickpea flour, saffron salt & sauce vierge

Piatti principali

Risotto of the day

Potato gnocchi with cherry tomato napoli, soft burrata & lightly fried basil leaves

Veal osso buco bianco, preserved lemon, white wine & sage

Dolci

Tiramisù - sponge soaked in kahlua, strega and coffee with mascarpone cheese

Sorbetti- a selection of house made flavours

Baked peach & apricot agrodolci, passionfruit ice cream, zabaglione, pistachio puree