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**TAKEAWAY LUNCH**

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**MAIN**

**FETTUCCINE WAGYU E TRUMPET**

24 hours slow cooked Wagyu beef in tomato and Barolo wine sauce with handmade fettuccine pasta and Trumpet mushroom

or

**PENNE ALLA CARBONARA**

Penne manico carbonara with pancetta, egg and parmesan cheese sauce

or

**RISOTTO AI FUNGHI PORCINI E TARTUFO (v)**

Acquarello carnaroli rice served with porcini mushrooms, thyme and black truffle patéa

or

**SPAGHETTI AGLIO OLIO PEPERONCINO (v)**

Spaghetti with garlic, olive oil and red chili pepper

or

**PIZZA CAPRICCIOSA**

Tomatoes, mozzarella cheese, mushrooms, ham, olives, salami

**SIDE**

**INSALATA MISTA (v)**

Mixed leaf salad, Datterini tomatoes and aged balsamic

or

**PATATE AL FORNO (v)**

Roasted new potatoes with rosemary and garlic

**DESSERT**

**CROSTATA DI LIMONI DI AMALFI**

Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

or

**TORTA DI RICOTTA CON GELATO ALLA VANIGLIA**

Homemade ricotta and sultanas cheese cake served with red wine poached pear

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MAIN + SIDE	\$118
MAIN + SIDE + DESSERT	\$148
(No discount or cash voucher is applicable)	