

*Business lunch menu by Chef Marco 3 course 38*

**Zuppa del giorno** soup of the day (V)

Or

**Manzo** beef 'carpaccio', Dijon mustard dressing, shaved Parmesan cheese

Or

**Burratina** imported 'burratina' cheese from Andria, heirloom tomatoes, Sicilian oregano (V) | **Supplement 10**

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**Linguine** pasta with fresh seafood calamari, prawns, octopus in tomato sauce and herbs | **Supplement 10**

Or

**Fusilli** with fresh 'San Marzano' tomatoes, green zucchini, lemon and mint (V)

Or

**Salmone** pan-fried Norwegian salmon fillet, sautéed broccolini, tomatoes and black olives

Or

**Tagliata** pan-fried 100days grain-fed Australian beef striploin, seasonal vegetables, parsnip mash | **Supplement 15**

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**Arancia** orange 'panna cotta', fresh berries, orange compote

Or

**Formaggi** Italian cheese from Piedmont, house-made jam, red grape and walnuts | **Supplement 10**

Or

**Affogato** vanilla 'gelato' with a single shot of espresso | **Supplement 8**

Or

**il caffè'** coffee or tea

**Pair with a glass of wine/prosecco | Supplement 14**