

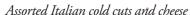
WEEKDAY SET LUNCH

SGD 48 PER PERSON THREE-COURSE



Hand-torn sourdough, heirloom tomato, arugula, parmesan cheese, pickled red onion, cucumber, basil and lemon dressing

ASSORTIMENTO DI SALUMI E FORMAGGI 🗑 🕼



CARPACCIO DI MANZO (%)

Black Angus beef, rocket leaves, aged parmesan, black truffle

MINESTRONE ALLA GENOVESE W







Mixed seasonal vegetables, tomato broth, pesto

Additional SGD 15 per selection

SAUTÉED SPINACH ASPARAGUS AND PARMIGIANO SAUTÉED MIXED VEGETABLES **MASHED POTATO** TRUFFLE FRIES

CASARECCE ALLA NORCINA W





Short twisted pasta, sausage, porcini cream, black truffle

SPAGHETTINI VONGOLE E GAMBERI 🐨



Thin spaghetti, clam, prawn, garlic, white wine sauce

GNOCCHI SARDI DEL CONTADINO



Traditional Sardinian pasta in aglio e olio and peperoncino, slow-cooked tomato reduction, fresh basil, pumpkin seed

POLLO ALLA PARMIGIANA

Breaded chicken breast, basil tomato sauce, melted mozzarella

SALMONE A MODO MIO B Additional SGD 18





Oven-baked salmon, minted pea purée, baby spinach, oregano blanc sauce

Potato, sautéed vegetables, red wine jus



BLACK ANGUS STRIPLOIN 200g (Additional SGD 24)

PANNA COTTA

Classic Italian cream, fresh berries

GELATO W

Italian ice cream served with crumbles and berries

FRUTTA FRESCA

Seasonal fruit platter

BY THE GLASS Additional SGD 20 per glass

Elevate your dining experience with sommelier pairing of Red, White, Rosé, or Prosecco.

















