



## LUNCH SET MENU

2 Courses 690 Thb - 3 Courses 790 Thb

### STARTERS

#### BRUSCHETTA

Grilled semolina bread, organic tomatoes, olives, oregano, garlic

#### CARPACCIO

Yellow tail carpaccio, capers, lemon, extra virgin olive oil

#### TRANESE

Fresh burrata cheese, San Daniele ham, heirloom tomatoes, balsamic cream, herbs oil

#### VELLUTATA

Silky vegetable soup, raw baby asparagus, garlic croutons, herbs

### MAIN COURSES

#### ARRABBIATA

Hand rolled maccheroni, spicy tomato sauce, garlic, parsley, chili

#### COZZE

Linguine from Gragnano, Italian mussels, cherry tomatoes, white wine, chili, garlic, herbs

#### RISOTTO SALENTINO

Carnaroli rice, Sicilian anchovies, organic broccoli, white wine, parmesan, garlic

#### POLLO AL MARSALA

Chicken breast with Marsala liquor & rosemary sauce, baked potatoes, lemon zest

#### SPIGOLA

Crispy skin sea bass, with tomato, olives, capers, potatoes and herbs

#### PIZZA CAPRICCIOSETTA (8 inches)

Tomato, mozzarella, cooked ham, champignon mushrooms, black truffle sauce, thyme

### DESSERTS

#### PANNA COTTA

Homemade Madagascar vanilla panna cotta, fresh strawberries, strawberry sauce, meringue, lemon zest

#### GELATO (one scoop)

Vanilla, chocolate, hazelnut, pistachio, raspberry, lemon, white peach



Prices are subject to 7% Vat and 10% Service Charge.  
Discounts & Promotions do not apply or combine.