

YOU'RE IN FOR A *Good Time*

LUNCH MON-FRI

12PM - 3PM

Includes a glass of house red/white/sparkling wine/
beer/soft drink. Not available weekends or public
holidays. Accor Plus discount does not apply.

PIATTI DA PRANZO

CRISPY CHICKEN & WINTER GREENS SALAD

Celeriac & fennel slaw, winter greens,
citrus vinaigrette

FILETTO FRITTO

Fried seasonal local fish fillet, fries,
tarragon & garlic aioli

PASTA E RISOTTO

CASARECCE FUNGHI (V)

Winter mixed mushrooms, mascarpone, pecorino

PAPPARDELLE RAGU DI ANTARA

Traditional venetian style duck ragu, chili pangrattato,
parmigiano reggiano

SPAGHETTI BOLOGNESE

Slow cooked pulled wagyu 9+ brisket bolognese,
parmigiano reggiano

RISOTTO NDUJA & KING PRAWN

Carnaroli rice, Australian king prawns,
Calabrian nduja, tomato passata

(V) VEGETARIAN

Our menu and kitchen contain multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, mollusks, peanuts, sesame seeds, soybeans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you have a food allergy or intolerance.

PANINI

25 FUNGHI (V)

Roasted mixed mushrooms, basil pesto,
provolone picante

30 BOLOGNA

Mortadella, provolone, picked peppers,
pistachio gremolata, olives

IL MANZO

House slow cooked wagyu brisket, provolone,
pickled roasted peppers, red onions, rocket

27 DOLCI

32 CARMELLO DI LATTE "TUTTO" MISU

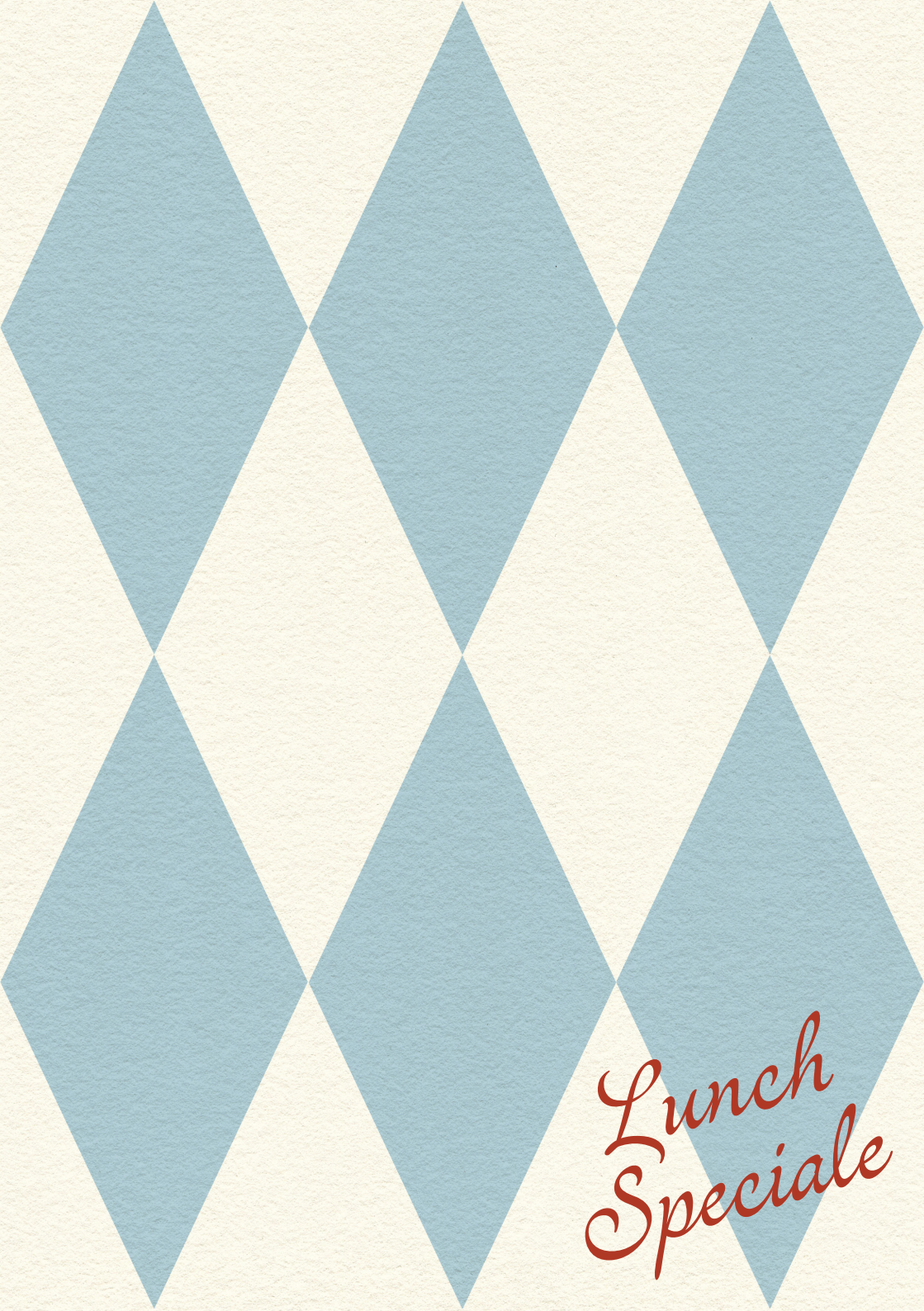
"NONNA'S FAVOURITE"
Savoirdi fingers, amaretto,
whipped mascarpone, caramello di latte

35 MIGLIACCIO

House baked semolina & ricotta cake,
caramelised honey, orange mascarpone

35 NEOPOLITAN SUNDAE (V)

Semolina crumble chocolate and port fudge



*Lunch
Speciale*