

# LUNCH SET MENU

# BOTTEGA DI carna

# MENÚ DE MEDIODÍA

MON-FRI, 12-2:30PM  
2-COURSE \$30 | 3-COURSE \$39

## STARTER

### BIANCHETTI FRITTI

Crispy Whitebait with Espelette Chilli Pepper and Dill Caper Aioli



### ZUPPA DI CECI

Tuscan Chickpea Soup with Basil Oil and Sourdough

### RICCIOLA E FINOCCHIO (+\$8)



Amberjack Crudo with Capsicum Gazpacho, Fennel, Jalapeno and Dill

### BURRATINA

Burratina Cheese with Peach, Black Raisin and Pine Nuts

## MAIN

### PASTA ALLA NORMA

Rigatoni Pasta with Eggplant, Basil, Scamorza and Ricotta Cheese

### SALMONE CON PORRO

Pan Seared Salmon with Leek Soubise, Fine Bean and Pancetta Ham

### POLLO ARROSTO CON TOPINAMBUR

Grilled Chicken with Baby Potato and Topinambur Puree



### LOMBATA DI MANZO (+\$10)

Grilled Sirloin Steak with Miso Corn Puree and Oyster Mushroom

## DESSERT

### CREMA DI FRAGOLE

Mascarpone Chantilly Mousse with Strawberry Compote and Jelly



### PAVLOVA AGLI AGRUMI

Crispy Yogurt Meringue with Lemon Curd and Forest Berries

### GIANDUJA CRUNCH MAJESTY

Chocolate cremeux with hazelnut, chocolate feuilletine and micro sponge

Please let us know if you have any allergies or dietary requirements.  
Our dishes are made here and may contain trace ingredients.  
Prices are subject to GST and 10% service charge.