LUNCH SET MENU

BOTTEGA DI carna

MENÚ DE MEDIODÍA

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

STARTER

ZUCCA IN AGRODOLCE
Roasted Pumpkin with Agrodolce, Preserved Lemon Strip, Nuts and Spices, Sour Cream

ZUPPA DI FAGIOLI
Cannellini Bean Soup with Crispy Kale

INSALATA DI POLPO (+$8)
Grilled Octopus with Pickle Daikon, Jalapeno, Endive and Kaffir Lime

CARPACCIO DI MANZO
Beef Carpaccio with Remoulade Sauce, Baby Romaine, Tarragon

MAIN

SPAGHETTI ALLA PUTTANESCA
Spaghetti Pasta with Anchovies, Capers, Kalamata Olives, Chilli, Tomatoes

SALMONE ALLA GRIGLIA
Pan-seared Salmon with Asparagus, Clams and Saffron Beurre Blanc

GUANCIALE DI MAIALE
Grilled Pork Jowl with Charred Spring Onion, Rice and Katsuobushi Soy Sauce

LOMBATA DI MANZO (+$10)
Grilled Sirloin Steak with Miso Chestnut Puree and Broccolini

DESSERT

BLANC ROUGE SYMPHONY
Pistachio Ice Cream with Raspberry Gelee, Sable Crumble

NOIR PRALINE FUSION
Hazelnut Financier with Coffee Chocolate Cream, Caramelised Nuts

TROPICANA LUMIERE
Mango Passion Fruit Cake with Coconut Cream and Chocolate Crumble

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.

LUNCH
SET MENU

BOTTEGA DI carna

MENÚ DE
MEDIODÍA

MON-FRI, 12-2:30PM
$18 WINE SELECTIONS




WHITE

PIZZOLATO PINOT GRIGIO DOC
Veneto, Italy

WHITE WINE OF THE DAY
Sommelier's choice of the day

RED

PIZZOLATO PINOT NERO DOC
Veneto, Italy

RED WINE OF THE DAY
Sommelier's choice of the day

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