

LUNCH SET MENU

BOTTEGA DI carna

MENÚ DE MEDIODÍA

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

STARTER

BURRATINA

Burrata Cheese | Fennel Dill Salads | Raisin | Orange Emulsion



ZUPPA DI POMODORO E PEPERONI

Roasted Tomato and Pepper Soup | Fontina Cheese | Sourdough



CALAMARI FRITTI

Fried Baby Squid | Lemon Aioli | Capers | Chives

RICCIOLA (+\$8)

Amberjack Crudo | Passion Fruits | Pickle Jalapeno | Cilantro | Red Onion

MAIN

MAFALDINE AL RAGU

Mafaldine Pasta | Pancetta & Beef Ragù | Smoked Scamorza

CACCIUCCO

Red Snapper | Cacciucco | Mollusca | Tomatoes

POLLO ALLA GRIGLIA

Chicken Thigh | Asparagus | Pickle Leek Relish | Albufera Sauce



LOMBATA DI MANZO (+\$10)

Grilled Sirloin Steak | Smoked Parsnip Puree | Baby Potatoes | Parsnip Jus

DESSERT

ZABAIONE AL CIOCCOLATO CON LAMPONE

Chocolate Sabayon | Raspberry Compote | Brownies | Cocoa Nib Tuile

SINFONIA DI PISTACCHIO

Pistachio Cream Cheese | Raspberry | Vanilla White Glaze

PANNA COTTA ALLA FRAGOLE

Vanilla Pudding | Strawberry Gelée | 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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