

**LUNCH
SET MENU**

**BOTTEGA
DI
carna**

**MENÚ DE
MEDIODÍA**

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

STARTER

INSALATA CESARE

Baby Gem | Caesar Dressing | Anchovies | Garlic Crouton | Eggs



ZUPPA DI SCORZONERA

Creamy Salsify Soup | Smoked Quail Egg | Manila Clam | Basil Oil



CALAMARI FRITTI

Fried Baby Squid | Lemon Aioli | Capers | Chives

CARPACCIO DI MANZO (+\$8)

Beef Carpaccio | Green Sauce | Pickled Shallot | Parmigiano Reggiano

MAIN

CAVATELLI ALLA GUANCIA DI MANZO

Cavatelli Pasta | Braised Beef Cheek | Charred Sweet Corn

SALMONE ALLA GRIGLIA

Atlantic Salmon | Asparagus | Burnt Leek Soubise | Ikura | Mint Oil

POLLO ALLA PARMIGIANA

Chicken Breast | Mozzarella | Pomodoro Sauce | Arugula



COSTATA DI MANZO (+\$10)

Grilled Rib-eye Steak | Caramelized Celeriac Puree | Baby Turnip | Parsnip Jus

DESSERT

FRAGOLA E RABBARO

Strawberry Rhubarb Compote | Almond Financier | Meringue

TORTA AL CIOCCOLATO

Chocolate Mousse | Peanut Butter Ganache | Caramelized Popcorn



DELIZIA AL LIMONE E VANIGLIA

Mascarpone Cheese | Lemon Verbena Curd | Vanilla Gelato | Tuile

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.