



WEEKEND LUNCH SET

First course: choice of

- Artichoke Soup and Pecorino Cheese
- Culatello Ham and Bell Pepper Salad
- Octopus Carpaccio with Cherry Tomatoes, Rocket Salad and Lemon Oil Dressing
- Japanese Tuna Tartare with Sun dried Tomatoes and Orange Dressing
- CIAK** Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 90)

Second course: choice of

- Pizza Margherita / Pizza Pesto / Pizza Piccante
- Pizza Bufala / Pizza Norcina / Pizza 4 Cheese with Parma Ham
- Homemade Mini Spinach Ravioli in a Crispy “Guanciale” Ham and Parmesan Cheese Sauce
- Homemade Tagliolini with Classic Carbonara
- Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$ 40)
- Homemade Fettuccine with Sicilian Red Prawn, Zucchini and Sardinian Bottarga (Add \$ 90)
- Pan Fried Cod Fish with Pumpkin Puree and Broccoli
- Braised Iberico Pork Ribs with Cotechino Sausage and Lentils
- CIAK** Signature Mixed Meat Platter
(U.S. Flap Steak/Iberico Pork Neck/Lamb Chop/Spicy Sausage)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

- Homemade Panettone with Sabayon Cream Sauce
- Praline Cake with Hazelnut Ice Cream
- Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream
- Lemon Tart – Soft Meringue, Praline Crumbles and Vanilla Ice Cream
- Fine Italian Cheese Selection
- CIAK** Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 90)

\$ 398 for 2 Courses
Add \$ 80 for Dessert or Cheese