



WEEKEND LUNCH SET

First course: choice of

- Pumpkin Soup with Almond "Amaretti" Biscuit
- Italian Cuttlefish Salad with Tomato, Black Olive, Potato and Lemon Oil Dressing
- Caprese Salad with Buffalo Mozzarella, fresh Tomato, Basil and Parma Ham
- Tuna Tartare with Confit 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 Tagliatelle with Wagyu Beef Bolognese in Traditional Style
- 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 Italian Barramundi Fish, Red Bell Pepper Sauce and Romanesco Broccoli
- Charcoal Grilled Pork Neck, Chives Mash Potato and Sautéed Mushroom

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

- Chocolate Tart with Gianduja Cream and Hazelnut Ice Cream
- Mango Pudding with Raspberry Sauce and Coconut 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)

Coffee or Tea

\$ 398 for 2 Courses

Add \$ 80 for Dessert or Cheese