



WEEKEND LUNCH SET

First course: choice of

Tomato Soup with Burrata Cheese
Selection of Italian Cold Cut with Marinated Baby Broccoli
Fregola Salad with Organic Cauliflower and Sun Dried Tomato
Tuna Tartare with Fresh Orange and Confit Tomato
Beef Carpaccio with Lemon Oil, Rocket and Parmesan

CIAK Chef's 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 Fettuccine with Pork Ragout, Zucchini and Pecorino Cheese
Homemade Tagliolini with Classic Carbonara
Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$ 40)
Homemade Fettuccine with Sicilian Red Prawn and Bottarga (Add \$ 90)

Pan Fried Ombrina Fish, Mash Potato and Baby Asparagus
Charcoal Grilled Lamb Chop, Cabbage and Confit Carrots

CIAK Signature Mixed Meat Platter (US Sirloin/Pork Sausage/Lamb Chop)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Chocolate Brownie with Fior Di Latte Ice Cream and Warm Chocolate Foam
Raspberry Sorbet with Coconut Cream, Meringue and Pineapple Infused with Rum
Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream

Fine Italian Cheese Selection

CIAK Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 90)

Coffee or Tea

\$ 358 for 2 Courses
Add \$ 60 for Dessert or Cheese