



WEEKEND LUNCH SET

First course: choice of

Pumpkin Soup and Almond Biscuit
White Asparagus and Culatello Ham with Orange Dressing
Cuttlefish and Fregola Salad, Sundried Tomato, Olives and Lemon Oil Dressing
"Polmard" Beef Tartare with Rocket and Cherry Tomato Salad, Parmesan shaves

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 in Arrabbiata Sauce, Mushroom and Scamorza Cheese
Homemade Tagliolini with Classic Carbonara
Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$ 40)
Homemade Fettuccine with Italian Prawn, Zucchini and Bottarga (Add \$ 90)

Pan Fried Red Snapper with Bell Pepper Sauce and Baby Corn
Charcoal Grilled Sausage and Slow Cooked Pork Neck, Mash Potato and Broccoli

CIAK Signature Mixed Meat Platter (U.S. Beef Flank Steak/Pork Sausage/Lamb Chop)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Soft Cheese Cake with Blood Orange Sorbet
Chocolate and Amaretti Bonet with Vanilla Ice Cream
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