



WEEKEND SET LUNCH

First course: choice of

Cannellini Bean Soup with Croutons
Italian Cold Cuts Selection with Focaccia Bread
Mediterranean Sword Fish Carpaccio with Orange, Fennel Salad and Lemon Oil Dressing
Marinated Angus Beef Carpaccio, Rocket, Cherry Tomatoes and Parmesan Shaves
CIAK Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 60)

Second course: choice of

Pizza Margherita / Pizza Pesto / Pizza Piccante
Pizza Bufala / Pizza Norcina / Pizza 4 Cheese with Parma Ham

Mini Spinach Ravioli with Mushrooms and Parmesan Cheese Sauce
Mezze Maniche with Homemade Sausages, Mushrooms and Pecorino Cheese Cream Sauce
Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$20)
Homemade Fettuccine with Boston Lobster, Zucchini and Sardinian Bottarga (Add \$ 40)

Pan Seared Ombrina Fish with Seafood Tomato Sauce and Baby Corn
Charcoal Grilled Australian Lamb Chops with Sautéed Cabbage and Roasted Potatoes

CIAK Signature Mixed Meat Platter
(U.S Flank, Iberico Pork Neck, Lamb Chop, Spicy Sausage)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream
Crispy Meringue with Lemon Mousse, Raspberry Jam and Lemon Sorbet
Rum Baba with Dark Chocolate Cream, White Apricot Compote and Almond 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 \$ 40)

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