



3-COURSE SET LUNCH MENU

**\$48++ per guest
July 19-31, 2022**

**COMPLIMENTARY CORKAGE CHARGE ON
TUESDAYS AND THURSDAYS;
NOT IN CONJUNCTION WITH OTHER
PROMOTIONS.**

**WE DON'T SERVE TAP WATER, ONLY
MINERAL AND SPARKLING BOTTLED
WATER AVAILABLE AT
\$9.00++ PER 750ML BOTTLE;
WARM AND HOT WATER AT \$3.00++**

**CORKAGE FEE \$48.00++ PER 750ML WINE
BOTTLE AND \$88.00++ PER DUTY-PAID
LIQUOR**

STARTERS

Batutta Hand Chopped Blue Fin Tuna Tartar
Served with Ripe Avocado

-OR-

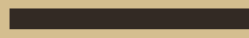
Verdura Arrosto Roasted Mixed Vegetables
in Balsamic Reduction Sauce(V)

-OR-

Zuppa di Pomodoro Freshly Cooked Tomato
Soup with Garlic & Parmesan Cheese
Croutons (V)

-OR-

Polenta Crusted Foie Gras with Caramelized
Onion & Apple Chutney (ADD \$12)



MAIN COURSES

Ravioli Ricotta Filled Ravioli in
Gorgonzola Sauce (V)

-OR-

Anatra Duck Breast Served with Roasted
Potatoes, Asparagus in Balsamic Reduction
Sauce

-OR-

Filletto di Branzino Seabass Fillet Served with
Mixed Vegetables in White Wine Sauce

-OR-

Burlamacco Signature Linguine with Boston
Lobster Tail Cooked in Spicy Arrabbiata
Sauce (Add \$14)



DESSERTS

Crostata Oven Baked Dark Chocolate Tart
with Pistachio Gelato

-OR-

Semifreddo Masala Wine Semi Frozen Farfait
-OR-

Freshly Brewed Segafredo Coffee
or Gryphon Tea