



3-COURSE SET LUNCH MENU

**\$48++ per guest
September 19-30, 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

Verdure Grigliate Grilled Mixed Vegetables in
Balsamic Reduction Sauce

-OR-

Involtini Pan Seared Mozzarella & Eggplant
Wrapped in Parma Ham with Taggiasca Olives

-OR-

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

MAIN COURSES

Penne Salsiccia di Maiale Cylinder Shaped
Pasta in Pork Sausage Cream Sauce

-OR-

Manzo Pan Seared Sirloin Steak Served with
Green Asparagus and Roasted Potatoes

-OR-

Filletto di Branzino Grilled Seabass Fillet with
Seasonal Vegetables in Lobster Bisque Sauce

-OR-

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

DESSERTS

Crostata Oven Baked Dark Chocolate Tart
Topped with Pistachio Gelato

-OR-

Torta di Opera Chocolate & Coffee Layered
Sponge Cake

-OR-

Freshly Brewed Segafredo Coffee
or Gryphon Tea