

MEZZODI'

IL CIELO SET LUNCH

Wednesday to Friday

3-course | \$34

2-course | \$28

House wine by the glass

Red or white | \$10

APPETIZER

Chef's Soup

Minestrone bean soup, basil pesto (V, D, N)

OR

Tonnato

Slow-roasted pork belly, Piedmont Tonnato sauce, white anchovy fillets, crispy capers (P, S, D)

OR

Burrata, Pomodorini & Rucola additional \$8

150g fresh burrata, grape tomatoes, arugula (D, GF, V)

MAINS

Fusilli al Pesto

Fusilli with home-made Genovese basil pesto, roasted cherry tomatoes, pine nuts (V, D, N)

OR

Polpette al Forno

Oven-braised pork and capsicum tomatoes in house-made tomato sauce, served with sourdough bread (P, D)

OR

Tagliata di Manzo additional \$10

Seared beef flank rubbed in spices, peppery Italian arugula, parmesan cheese (B, D, GF)

DESSERT

Panna Cotta alla Cioccolato

Dark chocolate panna cotta with with glazed cherries (D, A)

OR

Artisanal Gelato

Hand-crafted gelato; check in with our hosts on available flavours (D, E, GF)

Black Coffee, English Breakfast or Green Tea

*Add \$3 for cappuccino, latte, iced coffee/tea or premium selection tea

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy V: Vegetarian
VV: Vegan GF: Gluten-Free VVM: Vegan Modifiable GFM: Gluten-Free Modifiable
All prices are subject to 10% service charge and prevailing government taxes.