



BUSINESS LUNCH

3 COURSES \$35

ANTIPASTI

Prosciutto di Parma with olives salad

or

Chef's Salad

or

Soup of the day chef's choice

SECONDI PIATTI

Traditional Lasagna Bolognese

or

Roasted organic Chicken breast, thyme, lemon zest and vegetables

or

Pan seared Salmon served with Asparagus

DOLCI

Chef's choice gelato

or

Selection of seasonal fresh fruit

EXECUTIVE CHEF ANTONIO SAVINO