

SET LUNCH

Choice of 2 courses with coffee or tea at 288

or 3 courses with coffee or tea at 368

Add 38 for a refreshing non-alcoholic drink:

Detox Water, Vietnamese Coconut Water, Crodino Italian Drink since 1964

Or

88 for a choice between:

Aperol Spritz, Crodino Spritz, Espresso Martini or a glass of wine from our wine cellar

Or

a glass of Perrier Jouet Grand Brut Champagne for 128

ANTIPASTI

Vellutata di Cavolo Rapa, Cozze e Cipollina

Kohlrabi Soup, Mussels, Ragout & Chives

Flan di Zucca e Spuma di Taleggio (V)

Pumpkin Flan, Taleggio Cheese, Roast Leek

Carpaccio di Polpo Con Salsa di Peperoni e Zucchini

Octopus Carpaccio, Capsicum & Zucchini Coulis, Amalfi Lemon, Extra Virgin Olive Oil

Insalata di Barbabietole, Tomino, Noci e Cailantro (V)

Oak & Rocket Leaf, Tomino Cheese, Walnut, Coriander & Beetroot Salad

Impepata di Cozze al Vino Bianco (Add 68)

Black Mussels, Parsley & Garlic, Ground Black Pepper

Subject to 10% service charge



MAIN COURSE

Cavatelli al Granchio, Limone e Zafferano (Add 98)

Cavatelli Pasta, Alaska King Crab Butter Sauce, Amalfi Lemon, Saffron, Red Chili

Casarecce All'Arrabbiata (V)

Casarecce Pasta, Homemade Spicy San Marzano Tomato Passanta, Basil Leaf, Parmigiano Reggiano

Saltimbocca di Pollo Alla Romana

Free Range Chicken Escalope, Coppa Ham & Sage, Mashed Potatoes, Glazed Carrot, Gravy

La Tagliata di Manzo Americano (Add 108)

U.S. Prime Rib Eye Steak, Wild Rocket Leaf & Vesuvian Datterino Tomato, Aged Modena Balsamic Vinegar, 36 Months Parmigiano Reggiano Cheese, Roasted Novelle Potato

La Pizza al Prosciutto di Parma

Pummarola, Mozzarella Fior di Latte, 24 Months Parma Ham, Rocket Leaf, Grano Padano Cheese

DESSERT

Il Tiramisù Tradizionale

Our Signature Tiramisu

La Panna Cotta ai Frutti di Bosco

Panna Cotta, Wild Berries, Meringue

Gelato Alla Vaniglia e Amarene Fabbri

Vanilla Gelato, Whip Cream, Marinated Cherries, White Chocolate



Subject to 10% service charge



LUCCIOLA CENA CONVIVIALE

Please Choose:

Starter-Main-Dessert at \$568

Entrée-Main-Dessert at \$588

Starter-Entrée-Main at \$668

All Courses at \$688

Enjoy the set dinner with coffee & tea

With a glass of white, red or sparkling wine recommended by us (Add \$88)

With a carafe of white or red from our wine cellar (Add \$198)

With a bottle of white, red or sparkling from our wine cellar (Add \$388)

BENVENUTI / WELCOME

Ostriche al Pepe e Limone

Freshly Shucked Oyster, Black Pepper & Amalfi Lemon Sauce

(Add \$208 up to half dozen per person)

Ossetra Caviar Bump (Add \$88)

8g Ossetra Caviar by Nomad

ANTIPASTO / STARTER

Cappesante Arrostita, Topinambur, Caviale di Aringa Affumicato (Add \$88)

Roasted Scallop, Jerusalem Artichoke, Smoked Herring Caviar

OR

Il Carpaccio di Manzo

Wagyu Beef, Hari Sauce, Castelmagno, Arugula

OR

Insalata Riccia con Fave, Pecorino e Noci (V)

Frisee & Kale Salad, Broad Beans, Pecorino Romano, Roast Walnut

ENTRÉE / PASTA

Casoncelli Bergamaschi di Ricotta e Tartufo Nero (V)

Hand-crafted Ravioli Pasta, Buffalo Ricotta Cheese, Black Truffle, Alpine Butter

OR

Trofie al Granchio, Limone e Zafferano

Trofie Pasta, Alaskan King Crab Butter Sauce, Amalfi Lemon, Saffron

OR

Vellutata di Cavolfiore, Paprika e Cipollina (V)

Roasted Cauliflower Soup, Croutons, Paprika & Chives

PIATTO PRINCIPALE / MAIN COURSE

La Tagliata di Manzo Americano

*Prime U.S. Beef Rib Eye Steak, Wild Rocket Leaf & Vesuvian Datterino Tomato,
Aged Modena Balsamic Vinegar*

OR

Orata Arrostita al Forno con Patate

Mediterranean Sea Bream Fillet, Lyonnaise Potato, Zucchini Scapece

OR

Carnaroli Risotto Rucola, Pistacchio e Burrata Pugliese (V)

7 Years Aged Carnaroli Risotto, Wild Rocket & Pistachio Pesto, Burrata, Amalfi Lemon

DOLCE PECCATO / SWEET TREAT

Gelato al Mascarpone e Fragole Marinate al Limoncello e Pepe Verde

Home-made Mascarpone Gelato, Limoncello & Madagascar Green Pepper Marinated Strawberry

OR

Bonnet

Gianduja Chocolate & Amaretti Caramel Bar

OR

Torta Caprese Bianca

Almond Lemon Cake, White Chocolate