



WEEKEND SET LUNCH

First course: choice of

Potato and Leek Soup with Roasted Black Cod Fish
White Asparagus with Culatello Ham and Orange Dressing
Mediterranean Swordfish Tartare with Black Olives, Fresh Tomato and Oregano
Angus Beef Carpaccio with Rocket, Cherry Tomato and Parmesan Cheese
CIAK Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 90)

Second course: choice of

Pizza Margherita / Pizza Pesto / Pizza Piccante
Pizza Bufala / Pizza Norcina / Pizza 4 Cheese with Parma Ham

Homemade Tagliatelle with Wagyu Beef Bolognese in traditional style
Homemade Tagliolini with Classic Carbonara
Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$ 40)
Homemade Fettuccine with Alaskan King Crab, Zucchini and Sardinian Bottarga (Add \$ 90)

Pan Fried Red Snapper with Seafood Tomato Sauce and Broccoli
Charcoal Grilled Homemade Sausage and Slow Cooked Iberico Pork Neck with Mash Potato and Green Asparagus

CIAK Signature Mixed Meat Platter
(U.S. Sirloin, Iberico Pork Neck, Lamb Chop, Spicy Sausage)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Vanilla Custard and Black Cherry Tart with Coconut Ice Cream
Hazelnut Mousse Cake with Caramel Ice Cream
Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream
Lemon Tart – Soft Meringue, Praline Crumbles and Vanilla Ice Cream

Fine Italian Cheese Selection

CIAK Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 90)

\$ 398 for 2 Courses
Add \$ 80 for Dessert or Cheese