

Jamie's SUPER LUNCH deal

only **\$24.90**
FOR TWO COURSES
OR \$29.90 FOR
THREE COURSES

..... MONDAY - FRIDAY, 12-3PM

STARTERS

SOUP OF THE DAY Served with a hunk of homemade focaccia

CAESAR SALAD Crispy romaine & red chicory with crunchy croutons, garlicky dressing, Parmesan, red onion, toasted hazelnuts & chervil

FRITTO MISTO Crispy fried sustainable fish & squid tossed in fennel-spiced flour with garlic & lemon aioli

GARLIC FLATBREAD **V** With oozy garlic & herb butter

TRUFFLE TAGLIATELLE **V** Our famous handmade pasta served in a luxurious, silky black truffle butter with aged Parmesan, nutmeg & more shaved black truffle

SALUMI CROSTINI Crispy salumi, whipped buffalo ricotta & aged balsamic

MAINS

PENNE CARBONARA Sweet tender leeks with golden smoky pancetta, cracked black pepper & Parmesan

GENNARO'S CHICKEN CLUB Brioche stuffed with chargrilled, marinated free-range chicken, crispy pancetta, spicy 'nduja mayo, fontal cheese, tomato & rocket

MARGHERITA **V** Fresh tomato sauce, basil, mozzarella & Parmesan

VENETIAN FISH STEW Sustainable fish & shellfish cooked in a rich tomato & Fiano white wine sauce with fregola, crostini & crab aioli

ITALIAN STEAK & FRIES Marinated sirloin, flash grilled & served with garlic butter, slaw & fries (\$4 supplement)

DESSERTS

TIRAMISÙ Coffee & kahlua flavoured sponge, orange mascarpone & chocolate shavings

EPIC CHOCOLATE BROWNIE With proper chocolate sauce, amaretto ice cream & caramelised amaretti popcorn

RASPBERRY RIPPLED PAVLOVA Light & gooey meringue, zesty cream, macerated raspberries & smashed honeycomb

GELATO Three scoops of delicious gelato - ask us for today's selection - served with any two of these toppings:
Smashed honeycomb, Crushed nuts & seeds, Seasonal fruits, Butterscotch sauce