



Circolo Ristorante Italiano

LUNCH ANTIPASTI

~**Calamari**~ Olives, garlic, spicy tomato sauce \$22 (GF)

~**Insalata della Casa**~ Roman lettuce, arugula, radish, honey mustard dressing \$18 (GF, V)

~**Carciofi**~ Marinated artichokes, olives, orange & lemon vinaigrette, aubergine and almond purée \$18 (GF, V)

~**Prosciutto**~ Peaches, shaved parmigiano, extra virgin olive oil \$22 (GF)

~**Fior di Latte**~ Pickled beetroot, fior di latte, pistachio, extra virgin olive oil \$18 (GF, V)

~**Zuppa del Giorno**~ Chef's creation soup of the day \$15 (GF, V)

SECONDI

~**Gamberetti**~ Baby shrimps, salsa verde, mix greens, radish, pickled vegetables, aubergine and almond purée, honey mustard dressing \$26 (GF)

~**Scaloppine di Vitello**~ Veal, bocconcini, tomato coulis, daily vegetables \$30 (GF)

~**Boscaiola**~ Pappardelle, pancetta, mushrooms, green peas, parmigiano, cream sauce \$26

~**Tortellini**~ Cheese stuffed, almonds, light cream sauce \$28

~**Bolognese**~ Penne with slow-cooked ground beef & veal herbed tomato sauce \$29

~**Spaghetti Puttanesca**~ Calamari, olives, capers, spicy tomato sauce \$26

~**Penne Zucchine**~ Shrimps, courgette, parmigiano, lemon butter sauce \$28

PER LA TAVOLA

~**Olive**~ Lightly spiced marinated olives \$9 (GF, V)

~**Focaccia**~ Home-made, extra virgin olive oil \$6 (V)

GF Gluten free **V** Vegetarian

Parties of 6 and over subject to 20% gratuity