

# **nocino**

SWISS ITALIAN GROTTO

\$148 / \$168

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## **LUNCH**

### **SMALL PLATES**

#### **Fresh House Salad**

Chef's Selection Fresh Seasonal Ingredients

#### **Wagyu Beef Tartare**

Milk Aioli, Roasted Celeriac, Crispy Potato

#### **Arancini Ticinese**

Crispy Risotto Balls

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### **FRESH PASTA MADE IN-HOUSE**

#### **Duck Ragu Creste Di Gallo**

Pecorino & Pangrattato

#### **Nduja Reginette**

Nduja, Mascapone, Lemon, Parmesan

#### **Pesto Gigili**

Parsley, Basil, Parmesan

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### **DESSERT**

**Odette's Tiramisu / Coffee / Tea / Softs**

### **MOCKTAIL \$45**

**Homemade Gazzosa** - Lemonade

**Hibiscus Fizz** - Floral Crisp

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PRICES ARE SUBJECT TO 10% SERVICE CHARGE