



DEGUSTATION MENU

\$99 per person or \$130 with 3 matching wines

Please enjoy your evening with us,
Our chefs Edoardo & Filippo will take you through a culinary journey to Italy.

ANTIPASTI

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Octopus Carpaccio

Parsley sponge, cherry tomato confit, lemon dressing and black ink salt

Truffle Scallops

Panfried and dressed in Parmesan cream with truffle and crispy nuts

Sydney Rock oysters

Smoked Pancetta and green apple sorbet

FIRST COURSE

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Truffle & Mushroom Risotto

With Italian black truffle and swiss Mushrooms & truffle gelato

OR

“Gnocchi” & King Prawns

Seafood bisque and Bufala mozzarella

MAIN COURSE

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Angus eye fillet

Potato scallop, crispy leak & Red wine reduction

OR

Calamari Ripieni

Stuffed “Genovese” style calamari, zucchini, lime & mint

3 DESSERTS

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“Namelaka”

Cheesecake

“Deconstructed” Tiramisu