



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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Grilled Octopus

Cauliflower puree, squid ink salt & crunchy celery

Red Cod "Monterosso"

Cooked in milk and rosemary, tomato reduction & Pesto "5 terre"

Fondue di Parmigiano

Crunchy Focaccia, crispy Prosciutto & Fresh Black Truffle (from Italy)

FIRST COURSE

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Tortelli di Zucca

Poached potato, fried sage & Fresh Black Truffle (from Italy)

OR

Squid-ink Prawn Risotto

Bufala mozzarella & seafood Bisque

MAIN COURSE

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Veal & Pancetta Rolle'

Woodfired rolled Veal, mushroom & crispy potatoes
Served with a side dish of greens

OR

Woodfired Ocean Trout

Eggplant puree, lime foam & parsley oil
Served with a side dish of greens

DESSERTS

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White Chocolate magic egg

With Home-made custard Gelato, sponge cake &
Warm chocolate dressing