



## 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

### ***Panfryed Scallops***

Buffalo mozzarella juice & tomato reduction

### ***Fondue di Parmigiano***

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

## FIRST COURSE

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### ***Tortelli di Zucca***

Mushroom broth & Fresh Black Truffle (from Italy)

OR

### ***Squid-ink Prawn Risotto***

Lime zest & ginger with seafood Bisque

## MAIN COURSE

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### ***Veal & Pancetta Rolle'***

Woodfired rolled Veal, honey and red wine reduction & roast potatoes  
Served with a side dish of greens

OR

### ***Woodfired Atlantic Salmon***

Zucchini carpaccio with green lemon dressing  
Served with a side dish of greens

## DESSERTS

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### ***White Chocolate magic Sponge cake***

Custard Chantilly, sponge cake &  
Raspberry dressing