



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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King prawn tartare

Orange dressing & crunchy celery

Cured Ocean Trout

Mixed berries reduction, rice puffs, Lime foam sauce

Crumbed calamari rings

Tomato gazpacho & Pesto "5 Terre"

FIRST COURSE

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Carbonara filled Ravioli

Fresh Black truffle mushrooms sauce & cured egg yolk

OR

Seafood Tortelli

Squid-ink pasta, Zucchini & Mint sauce, crushed whole nut

MAIN COURSE

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Lamb & Pancetta Rolle'

Woodfired rolled lamb backstrap, pumpkin mash & crispy potatoes
Served with a side dish of "greens"

OR

Bluefin Tuna "Monterosso"

Butter pan fried, cauliflower puree and zesty onion
Served with a side dish of "greens"

DESSERTS

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White Chocolate magic egg

With Home-made custard Gelato

Warm chocolate dressing