



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

Ginger & cauliflower puree, squid ink salt & crunchy celery

Panfryed Scallops

Tomato Gazpacho, lemon zest & buffalo mozzarella

Fondue di Parmigiano

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

FIRST COURSE

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Tortelli di Zucca & Tartufo nero

Served with mixed mushroom consommé

OR

Calamari & Prawn Risotto

Lime zest, Grapefruit foam and seafood Bisque

MAIN COURSE

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Lamb & Pancetta Rolle'

Woodfired rolled leg of lamb, honey and red wine reduction
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 jelly

Mixed berries sponge cake & Raspberry dressing