

Seasonal Menu

5 Course Set Menu \$88⁺⁺ Please Inform Us of Any Dietary Restriction

STARTER

BEEF TENDERLOIN RAW "TARTARA" with A Classic Dressing of Raw Egg Yolk Comfit
Or

BURRATA CHEESE Coated With Fine Herbs and Tomato Sabayon (V)

SOUP

THICK CREAMY SIMPLE POTATO SOUP With Black Truffle (V)
Or

SEA BASS RAW "TARTARA" Hand-Cut with Vegetables 'Scapece' - Cumin Dressing, Carrots

PASTA

ANGEL HAIR PASTA "FROM GRAGNANO"
With Octopus Ragout In Roasted Garlic – Chilli and Olive Oil
Or

RAVIOLI PASTA FILLED WITH RICOTTA CHEESE AND SPINACH Served with Its Own Sauce (V)

MAIN

PRAWNS COOKED WITH EGGPLANT "Parmigiana" Style In Tomato Base With Paprika
Or

200-GRAMS DEBONED SPRING CHICKEN LEG Breaded and Cooked "Milanese",
Served with Mashed Potatoes
Or

200 GRAMS TASMANIAN BEEF SIRLOIN Simply Grilled with Green Asparagus (add \$15⁺⁺)

DESSERT

GRATINATED OPEN FIRE 6 MONTHS TALEGGIO COW MILK Served with Whole Fig In Red Wine
And Bruschetta
Or

SEMIFREDDO "PARFAIT" OF ESPRESSO With Dark Chocolate Sauce and Crumble Biscuits (V)
Or

HONEY AND INFUSED GINGER DOUBLE CREAM 'BIANCO' TIMBALE, Black Pepper Cracker (V)
Or

RICOTTA CHEESE CAKE 'TORTA', Lemon Comfit Sauce (V)

WINE BY THE GLASS

SPARKLING Zardetto, Prosecco Extra Dry, N.V ... \$17⁺⁺

WHITE Frescobaldi, Castello di Pomino, Chardonnay, Tuscany, 2023... \$18⁺⁺

RED Illuminati Riparosso Montepulciano D'abruzzo, Abruzzo, 2022... \$16⁺⁺

All prices are subject to 10% service charge & the prevailing taxes.