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Friulano Colli Orientali DOC 2019

PESCE SPADA AFFUMICATO

Thin sliced smoked swordfish loin with pomegranate seeds, beetroots, rocket, capers, radicchio, Datterini tomatoes and aged balsamic vinegar

Sottocastello Bianco Colli Orientali DOC 2019

AGNOLOTTI ALL'OCA

Handmade agnolotti pasta stuffed with slow cooked goose, Parmesan and pancetta with Porcini and Girolle mushrooms sauce

Refosco Dal P.R. Colli Orientali DOC 2015

FILETTO ALLA GRIGLIA

Grilled Australian M4 Wagyu beef tenderloin with celeriac puree, broccoletti, baby carrots, fennel, roasted potatoes and black truffle jus

Schioppettino di Prepotto DOC 2013

TORTA ALLE NOCI

Frangipane and pecan tart with mascarpone sauce, caramelized hazelnuts and caramel ice cream

Moscato Rosa Venezia IGT 2015



\$988 per person

Prices are subject to an additional 10% service charge