
TASTING MENU

SELEZIONE DI ANTIPASTI

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, mini mozzarella, bruschetta with Datterini tomatoes and Italian olives

Pinot Grigio DOC, Tuscany, Santa Cristina, 2022

RISOTTO AI FRUTTI DI MARE E SCAMPI

Acquarello carnaroli rice with langoustine, clams, mussels, squid and sea bass with black ink tuile, Datterini and San Marzano tomato sauce

Bianco Toscana IGT, Tuscany, Villa Antinori, 2022

MERLUZZO ALLA MUGNAIA

Baked Atlantic black cod with cauliflower, Swiss Chard, multicolour carrots, potato foam and lemon butter sauce

Toscana IGT, Tuscany, Villa Antinori, 2019

or

FILETTO DI VITELLO ALLA ROSSINI

Pan roasted Italian veal tenderloin with pan fried foie gras, celeriac puree, baby beetroot, baby carrots, broccoletti, artichokes and Porto sauce

Il Bruciato DOC, Bolgheri, Tenuta Guado al Tasso, 2021

PIATTO DI DOLCI

Signature Amalfi lemon tart, gluten free soft chocolate cake, ricotta and sultanas cheese cake, homemade panna cotta

Limoncello, Sicily, Deliza

\$988 per person

Signature Club member \$888 per person

Minimum order of 2 person

Wine pairing with 4 glasses of selected wine: \$428 per person

Prices are subject to an additional 10% service charge
(Not applicable to any discount or cash voucher)