

Fantinel

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL



LA RONCAIA

2 8 S e p t e m b e r 2 0 2 3

Fantinel Prosecco Extra Dry DOC

CARPACCIO DI SPIGOLA

Mediterranean sea bass carpaccio with Datterini tomatoes,
Taggiasche olives, capers, raspberry and Amalfi lemon dressing

Fantinel Tenuta Sant'Helena

Frontiere Collio Bianco Collio DOC Pinot Bianco 2017

TAGLIATELLE AL RAGU DI MAIALE E PORCINI

Handmade tagliatelle pasta with slow-cooked Iberico pork ragu,
Porcini mushrooms and 24 months D.O.P. Parmesan cheese

Fantinel Tenuta Sant'Helena

Refosco dal Peduncolo Rosso Delle Venezie IGT 2018

FILETTO DI MANZO ALLA GRIGLIA

Grilled M4 Australian Waygu tenderloin with celeriac puree, broccoletti,
multi-colour baby carrots, beetroots and Porto sauce

La Roncaia "Fusco" Merlot - Friuli Colli Orientali DOC 2016

CHEESECAKE AL TARTUFO

Ricotta and black truffle cheese cake with roasted peach and coulis sauce,
caramelised hazelnuts and Macadamia ice-cream

La Roncaia Picolit - Colli Orientali del Friuli DOCG 2017

\$1088 / person

Signature Club member \$988 / person

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