



Chef Enrico's



Favourites

ANTIPASTI

choice of one

COLD CUTS

Selection of Italian cold cuts and cheeses, olives and carasau bread

BURRATA E POMODORI (V)

Burrata cheese, taggiasca olives, heirloom tomatoes, basil crumble and extra virgin olive oil

VITELLO TONNATO

Roasted veal, tonnata sauce, mixed greens, sundried tomatoes and capers

TARTARE DI BUE PIEMONTESE (add \$48)

Fassona beef tartare, parmigiano reggiano fondue, quail egg yolk and fresh black truffle

MAIN COURSE

choice of one

SPAGHETTI AL POMODORO SAN MARZANO E BASILICO (V)

Spaghetti "Mancini" with "San Marzano" tomato sauce and fresh basil

TAGLIATELLE AL RAGÙ DI CINGHIALE

Fresh tagliatelle pasta with wild boar ragù

PROSCIUTTO E BUFALA PIZZA

Tomato sauce, buffalo mozzarella, rocket, parmigiano reggiano, 18 months aged parma ham

MARGHERITA (V)

Tomato sauce, fior di latte mozzarella, basil and extra virgin olive oil

RIBEYE DI MARANGO (add \$298)

300gms Marango beef ribeye with herbed mashed potatoes and grilled asparagus

Add Italian black truffle +\$88 | Add "Alba" white truffle +\$188

DESSERT

choice of one

PANNA COTTA

Thick cream panna cotta and wild berries compote

TIRAMISÙ

Savoardi biscuits, mascarpone cream and Arabica espresso

CANNOLI

Deep-fried cannoli dough, dark chocolate chips, ricotta and sugar

\$398 per person

Tea / Coffee / Juice / Soft Drink \$38

Glass of House Wine \$68