



Chef Enrico's Favourites



ANTIPASTI

choice of one

PROSCIUTTO E PERE

24-month Prosciutto di Parma, pear compote,
toasted walnut and 25 yo balsamic vinegar

BURRATA, BROCCOLINI, OLIVE E POMODORI SECCHI (V)

Burrata cheese, broccolini, Taggiasca olives and sundried tomatoes

VITELLO TONNATO

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

TARTARE DI BUE PIEMONTESE (add \$68)

Fassona beef tartare, Parmigiano Reggiano sauce and crispy kale

MAIN COURSE

choice of one

SPAGHETTI AL POMODORO SAN MARZANO E BASILICO (V)

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

TAGLIATELLE ALL'ANATRA

Fresh tagliatelle with duck ragù

PROSCIUTTO E BUFALA

18-month Prosciutto di Parma, buffalo mozzarella, Parmigiano Reggiano,
rocket and tomato sauce

MARGHERITA (V)

"Fior di latte" mozzarella, tomato sauce, basil and extra virgin olive oil

FILETTO DI MANZO (add \$398)

Australian grass-fed beef tenderloin, Morels mushrooms,
fingerling potatoes, spinach and veal jus

DESSERT

choice of one

MADAGASCAN VANILLA PANNA COTTA

Wild berries sauce

TIRAMISÙ

Savoiardi biscuits, mascarpone cream and arabica espresso

GELATI E SORBETTI

Gelato - Sicilian Lemon / Mandarin / Rock Melon
Ice Cream - Dark "Valhrona" Chocolate / Madagascan Vanilla / Bronte Pistachio

\$398 per person

Tea / Coffee / Juice / Soft Drink \$38

Glass of House Wine \$68