



Chef Enrico's Favourites



ANTIPASTI

choice of one

PROSCIUTTO, FICHI, NOCCIOLE E BALSAMICO INVECCHIATO

24 months Prosciutto, fresh figs, toasted hazelnuts and aged balsamic vinegar

BURRATA, PESTO SICILIANO E CIME DI RAPA (V)

Burrata cheese, Sicilian pesto, broccoli rabe and taggiasca olives

VITELLO TONNATO

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

TARTARE DI BUE PIEMONTESE (add \$48)

Fassona beef tartare with fresh pear, pecorino sauce, egg yolk and almond crumbs

MAIN COURSE

pasta, pizza & steak choice of one

SPAGHETTI AL POMODORO SAN MARZANO E BASILICO (V)

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

PAPPARDELLE ALL'ANATRA

Fresh pappardelle pasta with duck ragù

PROSCIUTTO E BUFALA

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

MARGHERITA (V)

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

CONTROFILETTO DI BLACK ANGUS (add \$298)

Black angus striploin, black garlic mashed potato and asparagus

DESSERT

choice of one

PANNA COTTA ALLE MANDORLE

Thick almond milk panna cotta, passion fruit coulis, almond praline and chocolate crumble

TIRAMISÙ

Savoardi biscuits, mascarpone cream and Arabica espresso

GELATI E SORBETTI

Lemon or mandarin sorbet
Homemade Ice cream — chocolate / vanilla / pistachio

\$398 per person

Tea / Coffee / Juice / Soft Drink \$38

Glass of House Wine \$68



Fiamma

BY ENRICO BARTOLINI