

## Hats Off to Janni Menu

### **acciughe fritte in crosta di gremolata**

anchovies, lightly fried in gremolata  
breadcrumbs with green tartare sauce

### **anatra sotto sale con duo di meloni**

salt cured duck with fresh & lightly pickled melons

### **carciofi ripieni**

braised herb-stuffed globe artichokes

### **filetto di manzo al vapore con midollo**

steamed fillet of beef in a bone marrow dumpling,  
with tapenade & madeira sauce

### **galaktobourekó**

custard wrapped in filo pastry and baked,  
served with spiced orange & pistachio salad

### **piccola pasticceria**

florentines, gold leaf chocolate cake  
& mezomakarona

Food \$130

Optional wines \$70