



degustare la nostra cucina
tasting menu

insalata di burrata

whole burrata served on salad of asparagus
with lemon dressing, peach purée
prosciutto crackers & basil oil

fiori di zucchini con gamberi

lightly fried zucchini flowers filled with prawns
on a salad of shaved radish, apple & fresh tomato

fazzoletti neri ai frutti di mare

black handkerchief pasta with
cuttlefish, mussels, prawns & chili

pesce del giorno

fish of the day

vitello alla griglia

grilled veal backstrap with spiced
pumpkin purée, roasted pumpkin, walnut crumb

ravioli fritti di cioccolato

warm chocolate ravioli filled with orange & grand marnier

6 courses \$120.00

matching wines optional \$70.00

