



MENU DEGUSTAZIONE

Artisan Bread

homemade bread selection / extra virgin olive oil / 12 years aged balsamic vinegar / sea salt

Tuna

seared ruby tuna / sesame seeds crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb

Homemade Spaghetti

spanner crab / fresh tomato / herbs flavored charcoal bread crumb / chili

Carnaroli Risotto

saffron / parmesan cheese / artichokes / caramelized almonds

Baked Zucchini

buffalo ricotta and smoked eggplant mousse / parmesan crisps / aged balsamic vinegar / tomato pesto

Slow Roasted Lamb Shoulder

sweet potato pure / balsamic baby onions / demiglace sauce / crispy sage

Pistachio Tiramisu

savoardi biscuits / Sicilian pistachio infused in mascarpone cheese / fresh raspberries

Petit Four & Coffee

\$99 food only / Wine matching experience \$75

Degustazione unavailable after 8pm, whole table only, Monday to Saturday dinner only