

Please select: 4 *Primi* | 4 *Secondi* | 4 *Dolci*

I PRIMI

Seared scallops, cucumber, green apple, dill, onion crisps

Prosciutto di Parma 30-month, grissini, burrata

Crispy zucchini flowers, baked ricotta, lemon zest, shaved pecorino, chives

Tuna carpaccio, shaved fennel, citrus, rocket, baby capers

Caprese salad, heirloom tomatoes, burrata, basil, black olive crumbs

Crispy grilled quail wrapped in pancetta, sage, grilled figs, vincotto

Calamari fritti in rice flour, salsa verde, lemon, garlic aioli

Herb crusted beef carpaccio, grilled peach, hazelnut dressing, parmesan crisps

Slow roasted pork belly, celeriac puree, warm radicchio, apple sauce

I SECONDI

Crayfish cappelletti – potato and leek velouté, clams, parsley *(primi or secondi)*

Potato gnocchi, duck ragu, fresh tomato, wild mushrooms *(primi or secondi)*

House-made tagliatelle, porcini mushroom ragu, white wine, sage *(primi or secondi)*

Pappardelle, beef and pork ragu, red wine, tomato *(primi or secondi)*

Risotto prawn, preserved lemon, basil *(primi or secondi)*

Fish of the day, fresh corn puree, slow cooked tomato, grilled zucchini flowers

Roasted lamb rack, pancetta wrapped green beans, potato fondant, lamb jus

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, beetroot puree, wilted chard, duck jus

Corn fed chicken breast wrapped in prosciutto, corn puree, morel jus

Eye fillet, roasted portobello mushroom, creamy mashed potato, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

Tiramisu, sponge soaked in kahlua, strega, coffee, mascarpone cheese

Lemon curd gelato, pie crumble, citrus segments, burnt meringue

Apple, golden raisin, walnut torta, diplomat cream, candied walnuts

Gianduja parfait, chocolate sable, hazelnuts, exotic fruits

Selection of house made sorbetto and gelato

Affogato, vanilla bean ice cream, espresso and your choice of liqueur:

Galliano Kahlua Frangelico Tia Maria Amaretto

Formaggio – Cheese, pear, house-made jam, crackers