

IL PRANZETTO

ANTIPASTI

Melanzana Alla Parmigiana (V)(G)(D)

Oven-baked eggplant, 'fior di latte', tomato sauce, fresh basil & Grana Padano DOP

Vitello Tonnato (G)(D)

Slow-cooked veal loin, capers, celery, carrot, tuna mayonnaise

Salmon & Beetroot (D)

Beetroot carpaccio, smoked salmon, sour cream

Battuta di Manzo (E)(G)(D)

Beef Tartare, Grana Padano crumble, chives, shallots, truffle mayo

Burratina (V)(D)

Burrata cheese, bresaola, marinated cherry tomato, fresh basil

SECONDI

Ravioli alla Carbonara (G)(D)(H)

Homemade Ravioli, egg yolk, pecorino cheese, Grana Padano DOP, broccoli, veal bacon & anchovy dust

Polletto (D)(G)

Slow cooked chicken breast, capsicum, broccolini, chicken jus

Orata alla mediteranea (S)

Pan-seared seabream fillet, zucchini, cherry tomato, 'caciucco' sauce

Black Angus Ribeye (D)

Charcoal-grilled Australian Black Angus ribeye, asparagus, beef jus

Fettuccine Lobster (G)(D)(H)(E)

Homemade 'Fettuccine' pasta, asparagus, lobster bisque, Canadian lobster.

DOLCI

Fondente (D)(N)(E)(G)

Chocolate cake, vanilla ice cream

Frutta

Seasonal fruit platter