



SIGNATURE SET MENU

1st Course

Carpaccio di Gambero Rosso di Sicilia 🍷 🥛 🐟

Sicilian Red Prawn Carpaccio, Burrata Cheese, Orange Gel, Caviar

2nd Course

Cappesante Scottate 🍷 🥛 🥚 🥛

Pan Seared Scallop, Cauliflower, Beurre Blanc, Paprika Oil

3rd Course

Ravioli al Brasato d'Anatra 🍷 🥛 🥚 🥛 🍷

Braised Duck Leg Stuffed Ravioli, Pumpkin Puree, Morel Mushroom Sauce, Parsley Foam, Crispy Leeks

4th Course

Filetto di Manzo "alla Rossini" 🍷 🥛 🥚 🥛 🍷

Australian Wagyu MB 6-7 Tenderloin, Brioche Bread, Sautéed Spinach, Foie Gras, Truffle Carpaccio, Beef Jus

Or

Pan Seared Toothfish alla Puttanesca 🍷 🥛 🐟

Signature Tomato Sauce with Olives, Capers, Anchovies, Garlic and Fresh Chilly

5th Course

Millefoglie Croccante e Frutti di Stagione (V) 🍷 🥛 🥚 🍷

Crispy Puff Pastry Millefeuille, Seasonal Fruit

P = Pork / V = Vegetarian / VG = Vegan / S = Spicy

🍷 Celery, 🥛 Lupin, 🥛 Mustard, 🥛 Molluscs, 🍷 Crustaceans, 🥛 Milk, 🍷 Sulphur Dioxide, 🍷 Sesame Seeds, 🍷 Soya, 🥛 Nuts, 🐟 Fish, 🥚 Eggs, 🍷 Peanuts, 🍷 Cereals with Gluten