

# CELEBRATE EASTER *in style*

## MENU

### **SA Oyster, Champagne Dressing (LG)**

*To share*

#### **Pizza Regina**

Napolitan-style pizza, mozzarella, rocket, San Daniele prosciutto, shaved Parmigiano

### **PRIMI**

#### **Tartar di Tonno (LG) (I)**

Soku yellowfin tuna, apple, lemon dressing, toasted pistachio, aged balsamic vinegar

#### **Carpaccio di Manzo (LG)**

Wagyu beef filet mignon, toasted almonds, smoked cheese fondue, crispy rocket

#### **Insalatina di Vegetali**

Grilled vegetables, mixed baby leaves, heirloom cherry tomatoes, goat cheese, balsamic dressing

### **SECONDI**

#### **Il Pesche (LG)**

Crispy skin local barramundi, roasted baby vegetables, balsamic onions, celeriac sauce

#### **Agnello (LG)**

Herb-crusted lamb loin, carrot purée, polenta, grilled asparagus, lamb jus

#### **Tagliatelle al Profumo di Tartufo**

Fresh egg tagliatelle, truffle aroma, finished with Parmigiano wheel

### **DOLCI**

#### **Il Piatto Tiramisu**

Mascarpone and coffee mousse, savoiardi ladyfinger biscuits, cocoa dust

#### **Nuvole al Limone (V)**

Crunchy meringue, lemon cream, lemon gel, lemon sorbet

*À la carte menu available for kids*

**(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan**

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu.

If you have an allergy, please inform our friendly staff so that we can assist you.

*Please be aware that not all ingredients are listed within the dish description.*