

Event Menu

IL PANE

HOME-BAKED FOCACCIA

PEVERADA DIP | MANTECATO DIP (I) | BAGNA CAUDA (V)

PRIMI

Choice of

SALMONE VIOLA

HOUSE-CURED TASMANIAN SALMON, LIME AND GOAT CHEESE SAUCE, CRISPY MANDARIN, ORANGE DRESSING, MICRO HERBS

Or

CARPACCIO DI MANZO (LG)

BEEF TENDERLOIN CARPACCIO, SMOKED CHEESE SAUCE, CRISPY ROCKET, TOASTED ALMONDS

SECONDI

Choice of

TROTA CORALLO (LG)

CORAL TROUT WRAPPED IN PROSCIUTTO, SAUTÉED SPINACH, CAPERS, OLIVES, BALSAMIC ONION, CAULIFLOWER PURÉE

Or

I MANZO (LG)

GRAIN-FED WAGYU FILET MIGNON, POTATO GRATIN, ROASTED BABY ROOT VEGETABLES, TRUFFLED BEEF JUS

DOLCE

IL PIATTO TIRAMISU

MASCARPONE COFFEE MOUSSE, SAVOIRDADI LADYFINGER BISCUITS

(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.