

Festa Set Menu

APERITIVO

PAN PER FOCACCIA (V)

CLASSIC FOCACCIA, GARLIC, ROSEMARY BUTTER

ANTIPASTI

ARANCINI (V)

ARBORIO RICE, MUSHROOM, ASIAGO CHEESE, TRUFFLE AIOLI

ANTIPASTO ALL` ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES, BAGNACAUDA DIP

PANCIA DI MAIALE

SLOW COOKED PORK BELLY, WINE POACHED APPLE, GARLIC SAUCE, FENNEL

INSALATA

INSALATA CAPRICCIOSA (V)

SEASONAL MIXED LEAVES, GRILLED VEGETABLES, BALSAMIC DRESSING

SECOND

PAPPARDELLE RAGÙ NAPOLETANO

HOMEMADE PAPPARDELLE, BEEF AND PORK RAGU, SHAVED DRY RICOTTA

BARRAMUNDI (LG)

SAUTÉED SILVER BEET, CAPERS, OLIVES, RAISINS, BALSAMIC ONION, CAULIFLOWER PUREE

PIZZA ORTOLANA (V)

TOMATO SAUCE, MOZZARELLA, BASIL, PARMESAN CHEESE, GRILLED VEGETABLES

DOLCI

IL PIATTO TIRAMISÙ

TRADITIONAL MASCARPONE AND COFFEE MOUSSE WITH LADYFINGER BISCUIT

DELIZIA AL LIMONE (V)

AMALFI COAST SIGNATURE LEMON SPONGE CAKE

Menu Allergen Advisory Statement

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements.

However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts. Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice.

We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

A Tavola Set Menu

APERITIVO

PAN PER FOCACCIA (V)

CLASSIC FOCACCIA, GARLIC, ROSEMARY BUTTER

ANTIPASTI

VITELLO TONNATO (LG)

ROASTED VEAL, TUNA SAUCE, CAPERS, ROCKET

ANTIPASTO ALL` ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES, BAGNACAUDA DIP

ARANCINI (V)

ARBORIO RICE, MUSHROOM, ASIAGO CHEESE, TRUFFLE AIOLI

INSALATA

INSALATA DI GAMBERI (V)

SEASONAL MIXED LEAVES, CUCUMBER, CAPSICUM, PRAWNS, ALMOND, ORANGE DRESSING

SECOND

RAVIOLI (V)

HOMEMADE RICOTTA AND SPINACH RAVIOLI, SAGE BUTTER, TOMATO SAUCE

BARRAMUNDI (LG)

SAUTÉED SILVER BEET, CAPERS, OLIVES, RAISINS, BALSAMIC ONION, CAULIFLOWER PUREE

POLLO (LG)

ROASTED SPATCHCOCK, TUSCANY POTATO, BROCCOLINI, CHICKEN JUS

DOLCI

IL PIATTO TIRAMISÙ

TRADITIONAL MASCARPONE AND COFFEE MOUSSE WITH LADYFINGER BISCUIT

DELIZIA AL LIMONE (V)

AMALFI COAST SIGNATURE LEMON SPONGE CAKE

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Gourmet Set Menu

APERITIVO

PAN PER FOCACCIA (V)

CLASSIC FOCACCIA, GARLIC, ROSEMARY BUTTER

ANTIPASTI

DADOLATA DI TONNO (I)

YELLOWFIN TUNA TARTAR, GREEN APPLE, PISTACHIO, LEMON DRESSING

ANTIPASTO ALL` ITALIANA

ITALIAN CURED MEAT, PICKLED VEGETABLES, BAGNACAUDA DIP

PARMIGIANA DI VEGETALI (V)

LAYERS OF EGGPLANT, ZUCCHINI, BECHAMEL, MOZZARELLA, TOMATO SAUCE

INSALATA

INSALATA CAPRICCIOSA (V)

SEASONAL MIXED LEAVES, GRILLED VEGETABLES, BALSAMIC DRESSING

SECOND

RAVIOLI (V)

HOMEMADE RICOTTA AND SPINACH RAVIOLI, SAGE BUTTER, TOMATO SAUCE

BARRAMUNDI (LG)

SAUTÉED SILVER BEET, CAPERS, OLIVES, RAISINS, BALSAMIC ONION, CAULIFLOWER PUREE

MANZO (LG)

S. KIDMAN EYE FILET, POTATO GRATIN, ROASTED ROOT VEGETABLES, TRUFFLE SAUCE

DOLCI

IL PIATTO TIRAMISÙ

TRADITIONAL MASCARPONE AND COFFEE MOUSSE WITH LADYFINGER BISCUIT

DELIZIA AL LIMONE (V)

AMALFI COAST SIGNATURE LEMON SPONGE CAKE

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