

# DINNER TASTING

**2 Course 64\$** (Starter +Pasta or Main)    **3 Course 88\$** (Starter + Pasta + Main)

**\*Plus 11\$ for Dessert**

**\*Plus \$13 for Glass of Wine** (Chardonnay, Montepulciano D'Abruzzo, Prosecco)

## STARTER

### **Panzerotto Bufala e Parma**

Deep Fried Double Folded Pizza with Tomato Bufala Mozzarella Served with Parma Ham

### **Vitello Tonnato Burrata e Caponata di Verdure**

Roasted Mix Vegetable with Fresh Burrata Cheese and Sliced Veal Loin with Tuna Sauce

### **Carpaccio di Manzo con Rucola e Grana**

Wagyu Beef Carpaccio Served with Rocket Salad and Parmesan Cheseese

## PASTA & MAIN

### **Tagliatelle Porcini e Tartufo**

Tagliatelle Pasta with Porcini Mushroom, Truffle and Parmesan Cream Sauce

### **Gnocchi Salsiccia Melanzana e Mozzarella di Bufala**

Potato Gnocchi Pasta with Eggplant, Pork Sausages, Bufala Mozzarella in Tomato Sauce

### **Spaghetti Cozze e Bottarga**

Spaghetti Pasta with Black Mussel and Bottarga (Salted Cured Fish Roe)

### **Branzino in Crosta di Patate, Pomodoro Gratinato e Broccolini**

Baked Seabass with Potatoes Crust, Served with Gratin Tomato and Broccolini

### **Bistecca in Salsa di Primitivo e Patate al Forno**

Roasted Ribeye with "Primitivo" Red Wine Reduction Served with Roasted Potatoes

### **Porchetta Arrosto con Salsa di Mele**

Crispy Roasted Pork Belly Served with Apple Sauce and Roasted Potatoes

## DESSERTS

**Tiramisu:** Savoiardi Biscuits Sponged in Coffee, Marsala Liquor and Mascarpone Cheese

**Panna Cotta ai Frutti di Bosco:** Cream Pudding with Mix Berries Sauce

**Torta di Mele e Crema al Limone:** Grandmother's Apple Tart with Lemon Custard

**Valid from Monday to Thursday / Not Valid on Eve of Ph and Public Holliday**

# SET LUNCH

## STARTER

**Zuppa del Giorno**  
Daily Chef's Soup

**Insalata della Nonna**  
Fresh Mix Salad with Tomatoes, Green Apple,  
Celery and Walnut in Lemon Vinaigrette Dressing

**Carpaccio di Salmone e Burrata** (Add \$5)  
Smoked Salmon Carpaccio with Fresh Burrata cheese  
and Rocket Salad

**Prosciutto di Parma e Melone**  
Parma ham with Rock Melon

**Verdure alla Griglia**  
Mix Grill Vegetable with Extra Virgin Olive Oil

**Vitello Tonnato**  
Thin Sliced Veal Loin with Tuna Sauce and Capers

**Caprese di Bufala** (Add \$5)  
Buffalo Mozzarella with Fresh Tomato, Basil,  
Served with Wild Rocket

**SIDES** Add \$6 per item

**Cesar Salad with Crispy Ham**

**Classic French Fries**

**Mashed Potatoes**

**Fine Beans**

**Baby Broccolini**

2 Course **\$32** per Person  
(Starter + Main)

Add **\$9** for Dessert and Coffee

**Valid Monday to Friday/ not Valid for Public Holiday**

## MAIN COURSE

**Pappardelle Funghi e Tartufo**  
Pappardelle Pasta with Wild Mushroom and Truffle

**Penne al Prosciutto Crudo e Scamorza**  
Penne Pasta with Parma Ham,  
Smoked Scamorza Cheese in Tomato Sauce

**Spaghetti alla Marinara**  
Spaghetti with Prawn, Squid, Fish Filet, Mussels,  
Clams, Chili in White Wine and Cherry Tomato Sauce

**Tagliatelle Crema di Parmigiano e Pancetta**  
Tagliatelle Pasta with Bacon and Parmesan Cream

**Porchetta Arrosto**  
Crispy Roasted Pork Belly, with Salad and Potatoes

**Bistecca di Manzo al Pepe Verde** (Add \$6)  
Roasted Beef Ribeye with Green Pepper Sauce,  
Served with Rocket Salad and Roasted Potatoes

**Branzino al Limone** (Add \$6)  
Roasted Seabass Filet with Amalfi Lemon Sauce  
Served with Potatoes and Salad

**Cotoletta di Vitello alla Milanese** (Add \$12)  
Deep fried Breaded Veal Filet "Cotoletta"

## DESSERTS

**Panna Cotta ai Frutti di Bosco**  
Cream Pudding with Mix Berry Sauce

**Torta di Mele e Crema**  
Apple Tart with Custard

**Salame al Cioccolato**  
Chocolate Salami with Rhum, Nuts and Biscuits

**Selection of Sorbet & Ice Cream**  
Lemon, Strawberry & Vanilla, Chocolate

**Daily Surprise Dessert**