

ITALO DINING SET MENU 950++

ASSAGGINI

Sakoshi bay oyster - milano torino granita -
angostura - candied lemon

Scallop gratinata - arneis - shallots reduction -
herbed pangrattato

ANTI PASTI

Tuna ventresca crudo all' acqua pazza

Artisan cotechino - stewed green lentils -
rosemary and thyme

PRIMI

Risotto - sour butter - prosecco superiore -
parmigiano reggiano

Tagliatelle - preserved black australian truffle -
fontina cheese, hazelnuts

SECONDO

Pureblack barley fed angus prime rib roast
with buttery mash potatoes, scalogni caramellati

DOLCE

Panettone semifreddo - torroncino cream

Menu subject to change**