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## TASTING MENU

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### SELEZIONE DI ANTIPASTI

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, mini mozzarella, bruschetta with Datterini tomatoes and Italian olives

*Gavi di Gavi DOCG, Piedmont, La Chiara, 2021*

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### RISOTTO AI FRUTTI DI MARE E SCAMPI

Acquarello carnaroli rice with langoustine, clams, mussels, squid and sea bass with black ink tuile, Datterini and San Marzano tomato sauce

*Pinot Bianco DOC, Friuli, Tenuta Sant' Helena Fantinel, 2017*

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### MERLUZZO ALLA MUGNAIA

Baked Atlantic black cod with cauliflower, Swiss Chard, multicolour carrots, potato foam and lemon butter sauce

*Venko Collio Rosso DOC, Friuli,  
Tenuta Sant' Helena Fantinel, 2017*

or

### FILETTO DI VITELLO ALLA ROSSINI

Pan roasted Italian veal tenderloin with pan fried foie gras, celeriac puree, baby beetroot, baby carrots, broccoletti, artichokes and Porto sauce

*"Fusco" Merlot IGT, Friuli, La Roncaia, 2016*

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### PIATTO DI DOLCI

Signature Amalfi lemon tart, gluten free soft chocolate cake, ricotta and sultanas cheese cake, homemade panna cotta

*Limoncello, Sicily, Deliza*

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\$988 per person

Signature Club member \$888 per person

Minimum order of 2 person

Wine pairing with 4 glasses of selected wine: \$428 per person

Prices are subject to 10% service charge  
(Not applicable to any discount or cash voucher)