

**2 COURSES**

1 Starter + 1 Main + Coffee or Tea

*To Begin*

(choose one from below)

**Daily Soup**

Selected Fresh Seasonal Ingredients

**Caesar Salad**

Romaine | Parmigiano | Pancetta | Quail Egg

✓ **Rocket**

Caramelised Walnut | Portobello Mushroom  
Gorgonzola Vinaigrette

**Bocconcini**

Buffalo Mozzarella Bocconcini | Bell Pepper Purée  
Basil Pesto Powder | Marinated Anchovy

**Bresaola Carpaccio**

Cured Beef | Truffle Goat Cheese  
Salsa Verde

**Pepper Tuna**

Yellow Fin Tuna | Ginger Balsamic Reduction  
Braised Banana Shallot | Avocado Salsa

*Drinks*

**Fresh Juice +28**

**Soft Drink +28**

**Mineral Water +28**

**Peroni Draught +68**

**Wine by Glass +68**

*Choice of Main*

**\$298**

**Pizza Parmigiana**

Tomato Sauce | Fior di Latte | Parmigiano  
Basil | Grilled Eggplant

*or*

**Chicken Supreme**

Souse Vide Chicken Supreme | Lemon Confit  
Capers | Zucchini

*or*

**Gnocchi Salmon**

Homemade Potato Dumpling | Smoked Salmon  
Pistachio Pesto | Lemon Zest

*or*

**Halibut Catalana**

Halibut Fillet | Braised Leeks | Red Prawn Bisque  
Parsley Mush | Jumbo Asparagus

**\$358**

**Pizza Salasiccia**

Fior di Latte | Pork Sausage  
Porcini Mushroom

*or*

✓ **Asparagus and Truffle**

Sautéed with Brown Butter  
Freshly Shaved Truffle 3g

*or*

**Spaghetti Bottarga**

Red Mullet Bottarga | Burrata Cheese  
Cherry Tomato | AOP Sauce

*or*

**Lamb Loin Marsala**

Sous vide Lamb Loin | Marsala Wine Reduction  
Pioppini Mushroom

**\$428**

**Pizza Trio Caviar**

Mozzarella Cheese | White Sturgeon Caviar  
Salmon Caviar | Truffle Caviar

*or*

**Risotto Foie Grass**

Acquarello Rice | Foie grass  
Moscato Wine | Truffle Caviar

*or*

**Cappellini Ciao Chow**

Angel Hair | Boston Lobster  
Crustacean Bisque | Rocket leaves

*or*

**Beef Cheek**

Slow Cook Wagyu Beef Cheek  
Wine Berry Reduction | Celeriac Mush

**Fat?  
I don't  
care.**



*Dessert*

(choose one from below)

**Gelato**

Choice of:  
Pistachio / Dark Chocolate /  
Vanilla "Topped with Amaretti Crumble"

**+\$25**

**Traditional Tiramisu**

**+\$25**

**Crispy Cheesecake**

Filo Pastry Wrapped Cheesecake  
Passion Fruit | Ice-cream

**+\$25**

**Marsala Sabayon**

Seasonal Mixed Berries | Raspberry Sorbet

**+\$35**