



Degustation Menu \$125pp

Matching Fine Italian Wines for \$75pp

“Il Mare In Bocca”

Chefs Amuse Bouche

Trota Tonnata, fresh ocean trout marinated and layered with a yellowfin tuna citrus mousse, served with quail eggs and a cherry tomato caprese GF

Wine Match, Marchese Cuvee Royale Brut Franciacorta

Capesante Nel Lago, panfried scallops, served in a cream of San Marzano with avocado and goats cheese GF

Wine Match, Cantine Pra Soave

Tagliolino Granchio, handmade tagliolino pasta cooked in a crab bisque sauce and served with fresh blue swimmer crab meat

Wine Match, Collavini Ribolla Gialla

Pesce San Pietro, John Dory fillet wrapped in lettuce and stuffed with scampi, served with vongole and a lemon butter crustacean sauce and a concasse of zucchini and tomato GF

Wine Match, Fanciulla Etna Bianco

Chefs Salad GF

Dolci, pistacchio gelato deconstructed served with a handmade pastry cone, pistacchio praline and chocolate pistacchio truffles

Wine Match, Monteverchio Moscato Frizzante