

Christmas Menu

22/12/18 - 06/01/19

Let's Begin

Capesante gratinate al mascaporne \$28++
Baked gratin scallop with mascarpone cheese and breadcrumb

Asparagi bianchi al tartufo \$32++
European white asparagus, pouched egg and cooked ham with winter truffle shaves

The Main Event

Tortellini in brodo \$28++
Handmade pasta stuffed with meat in chicken broth

Ravioli burro e salvia al nero di norcia \$32++
Homemade pasta stuffed with ricotta cheese and spinach in butter sage sauce with winter truffle shaves

To Conclude

Dentice al cartoccio \$42++
Baked paperbag red snapper with ratatouille

Fette di tacchino al cavolo rosso e noci \$42++
Slow cooked turkey breast with walnut and red cabbage in balsamic cream sauce

Bon Appétit!

Ask about our Christmas
dessert \$28++