
gluten free

4 course degustation menu 89 | wine flights available 49

first course | prima portata

panna cotta all'alloro con pomodorini arrostiti e crosta di pane al profumo di miele e tartufo

fresh bay leaf panna cotta, roasted cherry tomatoes, truffle honey

second course | seconda portata

fusilli alla carbonara

gluten free fusilli with candied pancetta, pecorino romano, cracked black pepper & a poached egg yolk

third course | terza portata

porchetta aromatizzata alle erbe servita con salsa al finocchio e mela, piccolo ravenello e sorbetto alla mela acerba

12 hour braised berkshire pork belly stuffed with aromatic herbs & served with shaved apple & fennel salad garnished with micro radish & sour apple sorbetto

fourth course | quarta portata

a selection of either of the following two choices:

cheese | formaggi

formaggi del giorno

a selection of market cheeses with condiments

or

dessert | dolci

cestino di meringa con panna al cioccolato, mandorle tostate, sorbetto al mirtillo e composta di frutti di bosco

pavlova meringue basket filled with white chocolate mousse, toasted almonds, black current sorbetto & mixed berry compote



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gluten free

6 course degustation menu 109 | wine flights available 59

first course | prima portata

carpaccio di salmone agli agrumi con piccola insalata da coltura biologica

finely sliced citrus cured salmon with a petit salad of organic herbs & extra virgin olive oil

second course | seconda portata

fusilli alla carbonara

gluten free fusilli with candied pancetta, pecorino romano, cracked black pepper & a poached egg yolk

third course | terza portata

pesce del pescato giornaliero con piccola insalata di pomodoro, cetriolo, scalogno e fave accompagnato da aragostina della moreton bay

pan seared market fish, with petite salad of tomato, cucumber, shallot & a with butter poached moreton bay bug tails

fourth course | quarta portata

anatra all'arancia su pure di pastinaca, servita con radicchio e finocchio brasati

seared duck breast served with candied orange zest, parsnip puree, confit duck leg filled radicchio & baby fennel

cheese | formaggi

formaggi del giorno

a selection of market cheeses with condiments

dessert | dolci

"neapolitan auge", sfera di semifreddo al cioccolato, fragola e vaniglia al rum

auge neapolitan dessert, a semifreddo sphere of rich belgium chocolate, strawberry & vanilla rum served with anise cream, candied pistachios & tuille biscuit



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