

A JOURNEY THROUGH ITALIAN GASTRONOMY

by Head Chef Marco Guccio

Wednesday 14 June 2017

aperitivo...

SARDEGNA

tomato – mozzarella – basil & tuna – avocado – trout roe
Antichi Poderi di Jerzu, Telave, Vermentino di Sardegna 2015

a tavola...

SICILIA

sardine – arancia – finocchi – melograno
Italian sardine 'beccafico' style, orange and fennel, pomegranate
Cantine Valenti, Enrico IV, Etna Bianco 2015



CAMPANIA

polipo – melanzana – cipolline
poached and pan seared octopus, eggplant purée, roasted pearl onions
Terredora, Loggia della Serra, Greco di Tufo 2015



TOSCANA

pappardelle – vitello – pecorino
homemade 'pappardelle', braised veal cheek, grated Tuscany 'pecorino' cheese
Donna Olga, Brunello di Montalcino 2011



VENETO

agnello – polenta – Amarone
48-hour sous-vide rolled lamb shoulder, deep fried polenta, Amarone wine sauce
Sartori, Corte Brá, Amarone della Valpolicella Classico 2009



PIEMONTE

cioccolato – mascarpone – nocciola
70% Valrhona chocolate mousse, mascarpone cream, toasted Piedmont hazelnut
Cantine Volpi Moscato d'Asti 2015

Early Birds \$108 ++

\$128++