

ANTIPASTI***appetisers***

OSTRICHE	live seasonal oysters (2)
SALMONE	cured salmon, 'tartare' sauce, 'ikura' caviar
BURRATA (V)	'burrata' cheese, Japanese tomatoes Ligurian pesto
SALUMI	selection of cold cuts, cocoa crostini
GARDEN (V)	seasonal vegetables, truffle 'bagna cauda' almonds, 'parmesan' cheese
BACCALA	'polenta' maize flour cake and creamed Chilean seabass
CAPASANTA	gratinated Hokkaido scallops, saffron bread coating, dill, pine nuts
GAMBERI	sautéed prawns, 'cioppino', garlic croutons

PRIMI PIATTI***first courses***

GNOCCHI	baked potato 'gnocchi 'Sorrentino' style tomato, 'mozzarella' cheese
AGNOLOTTI	house-made beef cheek 'agnolotti' 'taleggio' and pistachio

DAL VIVO***live station***

MANZO	roasted Black Angus beef striploin, wild mushrooms, rosemary jus
BRANZINO	roasted seabass, olives, tomatoes, potatoes seasonal vegetables

BAR DEI DOLCI***dessert bar***

\$98 free-flow spumante, beer, house wine, soft drinks
juices and coffee/tea

\$128 free-flow Champagne, spumante, beer, house wine
soft drinks, juices and coffee/tea