

**ANTIPASTI**

SALMONE  
BURRATA (V)  
SALUMI  
PARMIGIANA  
CALAMARI  
CAPESANTE  
GAMBERI

**STARTERS**

cured salmon, sour cream, dill  
'burrata' cheese, cherry tomatoes, basil oil  
selection of cold cuts, pickled vegetables  
eggplant 'parmigiana', smoked 'scamorza' cheese  
calamari, fennel and Amalfi lemon salad  
pan seared scallops, corn cream and truffle jus  
grilled prawns, lemon and capers sauce

**PRIMI PIATTI**

RISOTTO  
LASAGNA

**FIRST COURSE**

saffron risotto  
Angus beef lasagna, buffalo 'mozzarella'

**SECONDI**

ANATRA  
BRANZINO  
VERDURE

**MAIN COURSE**

roasted duck breast, 'heirloom' carrots, marsala jus  
roasted australian seabass, tomatoes, 'taggiasca' olives  
seasonal vegetables

**DOLCI**

**FORMAGGI**

assorted desserts

cheeses, fresh fruits

**\$98**

*free-flow beer, sparkling, house wine, soft drinks, juices and coffee/tea*

**\$128**

*free-flow Champagne, beer, sparkling, house wine, soft drinks, juices and coffee/tea*