



ITALIAN RESTAURANT & LOUNGE

Winemaker Dinner Series

De-Stefani

Tuesday, 28 November 2017 | 7pm

a selection of Chef's canapés butler passed

De-Stefani PROSECCO Zero Gran Cuvée Extra Dry Millesimato 2015

gamberi rossi – stracciatella – zabaione – aneto

'Mazara' raw red prawn, stracciatella cheese, sabayon and dill extract

De-Stefani PINOT GRIGIO 2014



cappellacci – fegato grasso – porcino – pistacchio

house-made 'Cappellacci' stuffed with foie gras and blueberry,

Porcini mushroom puree, pistachio nuts and veal jus

De-Stefani SOLER 2014



piccione – carota – mela – uva

free-range pigeon cooked in 3 ways, caramelized grapes

glazed chestnut, persimmon coulis

De-Stefani STEFEN 2011 Single Vineyard



cioccolato – lime – cocco

dark chocolate mousse, lime, coconut sponge

Head Chef Marco Guccio

\$108

price is subject to 10% service charge and prevailing government taxes