

STARTER

Organic Mixed Salad

Pickled Vegetables, Heritages Tomatoes, Parmesan Cheese,
Dried Fruits, Toasted Olive Bread and Balsamic Vinegar (V)

Mushroom Soup

Mixed Mushroom Cream Soup, Mushroom Soil, Truffle Oil,
Grana Padano Bruschetta (V)

Crocchette di Tonno

Tuna and Potato Meatballs, Capers Mayo, Pecorino Cream Sauce

Bresaola with Rocket Salad

Cured Air Dried Beef, Rocket Salad with 24-Month Aged Parmigiano Reggiano

MAIN COURSE

Eggplant Parmigiana

Baked, Made with Thin Slices of Eggplant, Layered Fresh Tomato Sauce,
Buffalo Mozzarella, Fresh Basil, 24-Month Aged Parmigiano Reggiano (V)

Mixed Mushroom Fettuccine

Homemade Fettuccine, Mixed Mushroom Ragù, Pecorino Cheese (V)

Homemade Beef Lasagna

Homemade Eggs Pasta filled with Bechamel, Black Angus Beef Ragù,
24-Month Aged Parmigiano Reggiano

Pan Fried Barramundi Fillets

Cauliflower Puree, Orange Dressing and Sauteed Broccoli

Chicken Cacciatore

Cut-Up Organic Chicken served with Cherry Tomatoes, Black Olives,
Oven Roasted Potatoes and Mix Herbs

Lamb Stew

Mashed Potatoes with Truffles Paste

MINI DESSERT & GELATO

Panna Cotta

Homemade Salted Caramel Cream

Gelato

Vanilla or Chocolate

Starter & Main Course

78

Starter, Main Course & Dessert

88