



5 Course Menu

AMUSE BOUCHE

Prosciutto Wrapped Mozzarella

Italian soft herds and chili oil

STARTER

Warm Pigeon Breast

Lombardy sausage and a plum puree

Wild Herb and Porcini Mushroom Orzo

Crispy Italian hard cheese

PASTA

Open Crab Ravioli

Crispy calamari, buttered samphire, piquante pepper cream

Open Ricotta Ravioli

Sun-dried tomato, ricotta and a basil butter

MAIN

Petto D'Anatra (Duck Breast)

Spinach and ricotta malfatti, polenta cake and a garlic and cherry tomato sauce

Pan Fried Halibut

Wild mushroom, gnocchi, salmoriglio sauce

Risotto Al Tartufo

Truffle butter risotto, confit egg yolk, parmesan, fresh black truffle

(Vegan alternatives available)



5 Course Menu

DESSERT

Strawberry Cheesecake

Meringues kisses and smoked strawberry sauce

Chocolate and Hazelnut Semifreddo

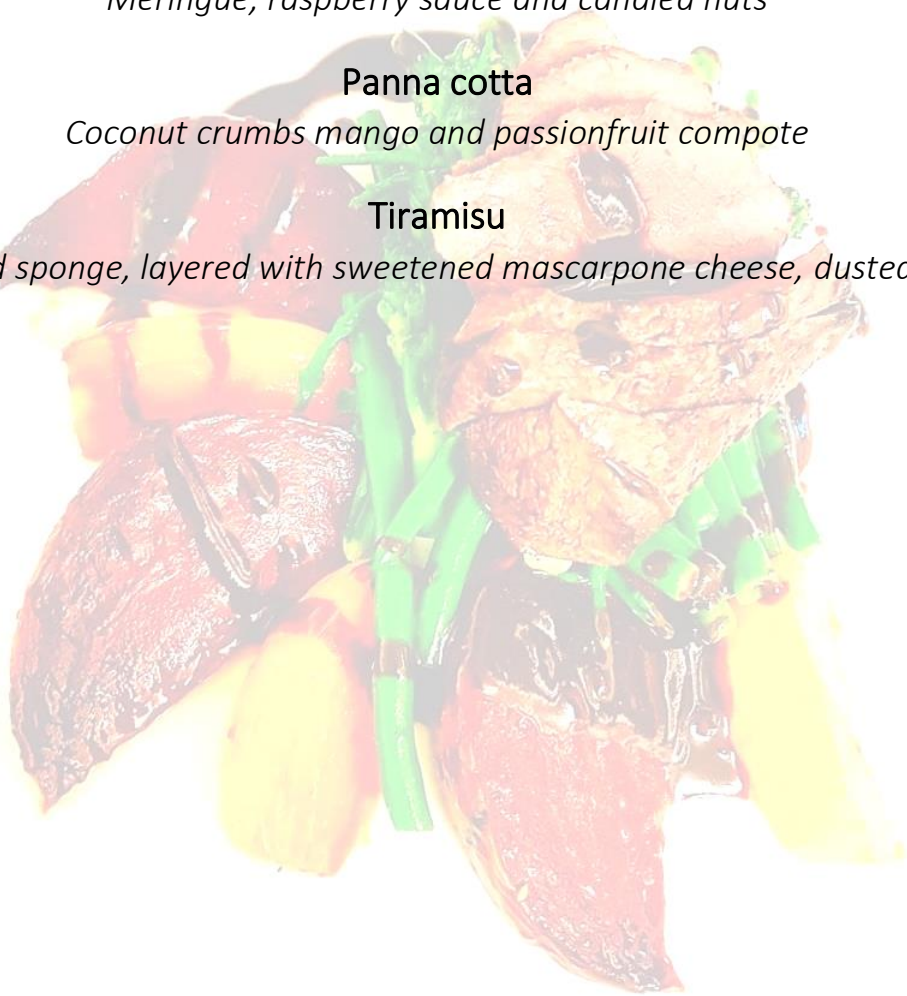
Meringue, raspberry sauce and candied nuts

Panna cotta

Coconut crumbs mango and passionfruit compote

Tiramisu

Coffee-soaked sponge, layered with sweetened mascarpone cheese, dusted with cocoa



(Vegan alternatives available)