



5 Course Italian Menu

AMUSE BOUCHE

Prosciutto Wrapped Mozzarella

Italian soft herds and chili oil

STARTER

Fresh Fiordilatte mozzarella

placed on a meadow of battering tomato & fennel, radicchio & rocket salad, Fresh basil

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

MAINS

Pollo ai Funghi

Chicken breast with a mixed mushroom & cream sauce served with new potatoes

Pan Fried Sea Bass

Wild mushroom, gnocchi, salmoriglio sauce

Dry Aged Mature Ribeye Steak

*Crushed parsnips & vanilla cream, smoked butternut squash, caramelized poached peach,
homemade veal jus*

Risotto Al Tartufo

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

(Vegan alternatives available)



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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

Lemon Sorbet

The classic sorbet, clean, cool and sharp, topped with limoncello liquor

Vanilla Creme Brulee

wild berries compote, Lemon shortbread

(Vegan alternatives available)