



4-Course Dinner Set Menu

\$78++ / pax

ANTIPASTI

CARPACCIO DI MANZO AL COLTELLO

Beef Tenderloin Carpaccio, Rocket Salad, Parmesan Cheese, Balsamic Reduction

OR

BURRATA PUGLIESE

Stretched Curd Cheese with Italian Sweet Tomatoes, Slices of Parma Ham and Mediterranean Herbs

ZUPPA

VELLUTATA DI ASTICE E PATATE

Lobster and Potato Soup

PRIMO

PAPPARDELLE ALLA ROMANA

Homemade Pappardelle with Traditional Chicken Ragout

OR

LINGUINE ALLO SCOGLIO

(additional \$8)

Linguine, Prawns, Squids, Mussels, Clams, Cherry Tomatoes

OR

TRANCIO DI BRANZINO

Grilled Seabass Fillet, Sauteed Vegetables, Beetroot Gravy and Leek Sauce

OR

CARRE' DI AGNELLO SALSA AI MIRTILLI PUREA DI PATATE ALLO ZAFFERANO ASPARAGI

(additional \$15)

Sous vide and Grilled Lamb Rack, Blueberry Sauce, Saffron Potato Cream,

Grilled Asparagus

DOLCE

GELATO E SORBETTI

Choice of Two Scoops:

Vanilla / Chocolate / Lemon / Raspberry

OR

CANNOLO SICILIANO FATTO IN CASA

Homemade Cannolo, Sweetened Ricotta Cheese, Orange Zest,

Bitter Chocolate Chips, Grounded Pistachio

Price is subject to 10% service charge and prevailing government taxes.