
Takeaway Set menu

\$488 FOR 2 PERSON

Select 2 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine

\$928 FOR 4 PERSON

Select 4 dishes of each course with a bottle of Chevalier Alexis Lichine sparkling wine and a bottle of Chilean Chardonnay or Cabernet Sauvignon

STARTER

INSALATA DI SPINACI

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

or

SFORMATO DI FONTINA, E TALEGGIO

Double baked fontina and taleggio cheese soufflé with spinach, cream and parmesan

MAINS

PIZZA REGINA

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket

or

PIZZA QUATTRO FORMAGGI

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

or

CAPPELLETTI DI OCA (cooked or uncooked)

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

or

FETTUCINE WAGYU E ROSMARINO (cooked or uncooked)

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

DESSERT

CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelized almond, crystallized lemon and sweet sour cream

or

TORTA MORBIDA AL CIOCCOLATO

Homemade gluten free soft chocolate cake served with mascarpone

(No discount or cash voucher is applicable)