

Mother's Day 2018 \$105pp no BYO

Assaggi

Carasau, buffalo ricotta, truffle honey, sweet fennel & orange olives

Antipasto

Fiori

Lightly crumbed & fried zucchini flowers with gorgonzola, pancetta, radicchio & pumpkin cream

crudo

Dry aged tuna, cucumber, shallot, salmon roe, coriander, beach plants, chilli, lemon sauce

polpo

Charred large rock octopus, fregola, puttanesca sauce

Fichi

Burrata mozzarella, farm figs, wagyu bresaola, caramelised hazelnuts, rhubarb marmalade

Secondi

Cavatelli

Organic flour hand rolled puglian pasta – vincenzo's spanner crab sauce – tomato - herbs – chilli & smoked prawn oil

Guancia

Slow roasted beef cheek, truffled potato puree, caramelised onions, brioche, marsala jus

Pesce al Cartoccio

Line caught snapper fillet oven baked in a bag, pistachio sauce, Sicilian caponata

Maiolino

Twice baked Sardinian pork belly, roasted carrots, sweet peppers, apple

Dolce

Semifreddo

White chocolate semifreddo, berries, pistachio, meringue, berry & prosecco sorbet

Torta formaggio

Peanut butter mascarpone cheesecake, honey crumble, fermented banana puree, banana sorbet

Fondente

My Signature Hazelnut & chocolate fondant, cocoa & coconut crumble, figs, coconut gelato, milk chocolate

Vincenzo chef & Restaurateur | Lucio D'Amico Manager