

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