

## DELIZIOSO SUMMER +

Indulge in the flavours of sunny Tuscany such as savoury Cartoccio-style sea bass, decadent gold-foiled gelato and more.

## **VERDURA**

BARBABIETOLA Raspberry vinegar marinated beetroot "Carpaccio" style Rucola salad cream, Caprino cheese mousse, toasted pine nuts, anchovies oil	\$26
VERZA E SALSICCIA  Homemade shell pasta "Conchiglie" served with braised savoy cabbage ragout  Tuscan style pork sausage meat, crispy crumbs "Briciole"	\$34
MELANZANE E POMODORI  Paccheri pasta served with tomato and Buffalo Ricotta pesto sauce  Heirloom cherry tomato salsa, sautéed eggplants, langoustine tails	\$58
PEPERONI Sea bass fillet oven baked "Cartoccio" style served with tricolor capsicum stew Asparagus, baby capers and Leccino olives	\$52
FRUTTA	
MOSCATO E PESCHE Italian Moscato wine sorbet by Alfero served with ginger marinated nectarine peaches	\$18
ZAFFERANO E ORO  Italian saffron aelato bu Alfero served with fias compote, whipped cream and edible gold	\$20



## DELIZIOSO SUMMER .

