



### 3 COURSE DINNER MENU

#### *Starter*

Choose one of the following:

#### **BURRATA**

Fresh burrata cheese with parma ham and arugula drizzled with balsamic reduction

#### **CARPACCIO PESCE SPADA**

Swordfish carpaccio with capers and citrus sauce

#### **ZUPPA CAVOLFIORE**

Creamy roasted cauliflower soup

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#### *Main*

Choose one of the following:

#### **TAGLIOLINI ARAGOSTA**

Homemade tagliolini with slipper lobster in a spicy tomato sauce

#### **PAPPARDELLE BOSCAIOLA**

Homemade fresh flat pasta with porcini mushrooms, bacon and italian sausage in a pink sauce

#### **COSTOLETTE BRASATE**

Italian braised beef short ribs with potato puree

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#### *Dessert*

Choose one of the following:

#### **TIRAMISU**

Mascarpone cheese cake

#### **TORTA SBRISOLONA DI MELE**

Apple crumble with vanilla ice cream

\$55++ PER PERSON

\$80++ INCLUSIVE 2 HOURS FREE FLOW  
of Italian Wines, Beers, Juices, Soft Drinks