



## 4 COURSE DINNER MENU

### *Starter*

Choose one of the following:

#### **BURRATA**

Fresh burrata with grilled figs and basil

#### **PROSCIUTTO MELONE**

Thinly sliced Italian Parma ham served with fresh rock melon

#### **FRUITTI DI MARE**

Warm seafood with baby greens and red radish

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### *Pasta*

Choose one of the following:

#### **RISOTTO ARAGOSTA**

Arborio rice with slipper lobster and green asparagus cooked in white wine-lobster broth

#### **TAGLIOLINI TARTUFO**

Homemade tagliolini with egg yolk & black truffle

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### *Main*

Choose one of the following:

#### **TAGLIATA MANZO**

Chargrilled striploin with balsamic reduction, fresh arugula and roasted potatoes

#### **BARRAMUNDI**

Pan-fried barramundi in a lemon-herb sauce served with crispy kale and roasted cherry tomatoes

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### *Dessert*

Choose one of the following:

#### **TORTA AL CIOCCOLATO**

Valrhona chocolate cake

#### **TIRAMISU**

Mascarpone cheese cake

#### **FORMAGGI**

Selection of 3 artisanal cheeses served with crackers and dried fruit

\$75++ PER PERSON

\$100 ++ INCLUSIVE 2 HOURS FREE FLOW  
of Italian Wines, Beers, Juices, Soft Drinks