



A Culinary Journey around Italy

Menu Degustazione

DEGUSTATION MENU

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\$185 pp

Italian

14 and 15
November 2025



Degustation Menu

Burrata con Pomodorini Ereditari (LG) (V)

Burrata, dehydrated olives, heirloom tomato, basil



Piada Parma Provolone

Bologna classic stone-cooked flat bread, parma, melted provolone, toasted pistachios

Paired with Cavaliere D'oro Prosecco



Polpo alla griglia (LG)

Chargrilled octopus, potato & corn cream, fried capers, balsamic reduction

Paired with A Mano Rosato



Guancia di Manzo Brasata

Slow cooked Angus cheek, red wine reduction, Pecorino saffron polenta

Paired with A Mano Primitivo



Ravioli ai Funghi (V)

Porcini mushroom ravioli, crispy enoki, black truffle, parsley essence

Paired with Poggio Anima Nero D'Avola



Filetto di Manzo (LG)

Chargrilled Wagyu eye fillet, Roman-style artichokes, black garlic green pea purée, hasselback potato, wine beef reduction

Paired with Poggio Anima Chinati



Crostata di Ricotta e Limone (V)

Ricotta lemon tart, pine nuts

Paired with Borgo Maragliano Moscato D'Asti DOCG



(LG) Low Gluten (I) Imported seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you. Please be aware that not all ingredients are listed within the dish description.