

MEAT

entree

GRASS-FED EYE FILLET TART

FINELY DICED PINK EYE FILLET TENDERLOIN WITH SLOW COOKED ONIONS AND ROASTED ROMA TOMATOES, DRESSED WITH A BRAZILIAN NUT PESTO AND GARNISHED WITH DELICATE OREGANO FLOWERS.

(GF)

main

STUFFED CHICKEN MARYLAND

FREE-RANGE GOLDEN-SKIN CHICKEN MARYLAND STUFFED WITH MASCARPONE, LEMON THYME, AND PECORINO, SERVED WITH WILD SPINACH ALLA ROMANA AND SEMI SUN-DRIED DATTERINI TOMATOES.

(GF)

dessert

CHOCOLATE CANNOLI

FILLED WITH CHOCOLATE CREAM AND A HEART OF NUTELLA. TOPPED WITH A TOUCH OF ORANGE ZEST

(GF OPTION AVAILABLE)

LUNCH

SEAFOOD

entree

NEW ZEALAND KINGFISH CRUDO

WILD-CAUGHT AND THINLY KNIFE SLICED, WITH CRISPY BABY CAPERS, BLOOD ORANGE SEGMENTS, COCONUT CREAM, SARDINIAN GOLD BOTTARGA.

(GF)

main

TROPICAL SNAPPER

REEF-CAUGHT SNAPPER WRAPPED IN SERRANO PROSCIUTTO, SERVED WITH ASPARAGUS "AL CARTOCCIO" FINISHED WITH VERMENTINO LEMON BEURRE BLANC.

(GF)

dessert

SFOGLIATELLA ALLA CREMA

ITALIAN PASTRY FILLED WITH CINNAMON AND RICOTTA CREAM, SERVED WITH A SPLASH OF RASPBERRY COULIS.
(CONTAINS GLUTEN)

LUNCH

VEGETARIAN

entree

CASSAVA BRUSCHETTA

CRISPY CASSAVA CRACKER TOPPED WITH NOOSA SEASONAL TOMATOES, TROPEA ONIONS, FRESH BASIL, AND FINISHED WITH BLACK FLAKES AND MODENA BALSAMIC GLAZE.
(GF)

main

HOMEMADE SOFT GNOCCHI

TOSSED IN NONNA'S NAPOLI SAUCE, SERVED WITH CREAMY STRACCIATELLA CHEESE AND GENOVESE STYLE PESTO.
(GF)

dessert

LIMONCELLO CREAM DELIGHT

ITALIAN LIMONCELLO PASTRY CREAM WITH A DRY BERRY SOUFFLÉ AND LEMON SUGAR DUST.
(GF OPTION AVAILABLE)

LUNCH