

MILLE VINI

SET MENU 99

First Course

Australian oyster, tobiko, mignonette

Second Course

Italian sun-dried tomato, whipped ricotta, basil oil

Housemade rosemary and sea salt focaccia
aged balsamic vinegar, extra-virgin olive oil

18-month San Daniele prosciutto, melon, extra-virgin olive oil

Third Course

Mafalde corte con crema di zucchini
zucchini purée, wild garlic butter, Grana Padano

Fourth Course

Gnocchi al tartufo
Mushrooms, truffle cream, crisp king oyster
or
Steak of the day
200g chef's premium cut, served with porcini red wine jus

Dessert

Tiramisu spoon
Espresso, savoiardi, marsala wine, cocoa powder,
almond & white chocolate crumble, sea salt caramel

SUPPLEMENTARY WINE PAIRING 59

four hand-picked wines 100mL