

Regional Italian from south to north Sample Menu

Starters:

Traditional Amalfi coast grandma style parmigina di melanzane (healthy version available)

Vitello tonnato, tema artichoke, celery, flowers capers and preserved lemon

Sicily purple prawns served with buffalo mozzarella and shaved truffle

Paste & risotto:

Tortellacci filled with pecorino and honey, served with mascarpone and porcini sauce, white truffle shaved, white truffle butter and pistachio crumble

Vialone nano risotto alla Milanese, served with slow cook ossobuco, zafferan, anise, baby basil and drizzle 12 years aged balsamic vinegar from Modena

Homemade Strascinati (large orecchiette from Puglia) served with 24hr. italian sausage and 'nduja ragu' in parmigiano reggiano basket

Homemade gnocco alla sorrentina, baked in terracotta served with buffalo mozzarella, cherry tomato ragu', basil served with parmigiano reggiano chips

Linguina di gragnano served with cooked clams and raw purple Sicilian prawns on fresh burrata bed and Ex. Virgin olive oil spheres

Mains:

Lamb cutlets in pistachio and parmesan crust, buttered mush potato, romanesco broccolo served with Primitivo red wine jus

Baked and smoked caciocavallo terrine, parmiggiano reggiano, pecorino romano and gorgonzola piccante, served with white truffle sprinkled and on the side rosemary, thyme thin bruschetta

Fillet of wild sea bass baked in herbs and salt crust served with seasonal vegetables

Desserts:

Neapolitan caprese cake, served with sprinkled hazelnuts and vanilla and white truffle ice cream

Pistachio tiramisu served with caramelized pistachio and edible flower

Selections of 3 mini Sicilian cannoli filled with sweet sheep ricotta cheese and topped with chocolate, almonds, pistachio crumble