

Christmas Specials

From Friday 22nd to Monday 25th December

STARTERS

Asparagi al Tartufo Nero e Taleggio \$42.00++

Green Asparagus with Taleggio Cheese Fondue and Black Truffle

Carpaccio di Polipo \$34.00++

Thinly sliced cooked Octopus Carpaccio served with cut fresh Tomatoes, Olives, Capers, Herbs and Olive Oil

PASTAS

Spaghetti con Tartar di Gamberetti Rossi e Burrata \$42.00++

Spaghetti Tossed in Shrimps bisque with Red Shrimps Tartare and Burrata Cheese

Tagliatelle con Porcini e Guanciale \$40.00++

Homemade Egg Pasta tossed with slow cooked Pork Jowls and Porcini Mushrooms

MAINS

Salmone in Crosta \$43.00++

Oven baked fresh Salmon wrapped in Puff Pastry, served with Spinach and Saffron Sauce

Spaghetti con Tartar di Gamberetti Rossi e Burrata

Spaghetti Tossed in Shrimps bisque with Red Shrimps
Tartare and Burrata Cheese



Salmone in Crosta

Oven baked fresh Salmon wrapped in Puff Pastry,
served with Spinach and Saffron Sauce

