

'Gran Tour'

King Prawn, Rose Vinaigrette, Cherry Tomato, Barley, Parsley

Octopus, Celery, Potato, Pantelleria Capers, Shallot

Tortellini, Lobster, Saffron, Tomato

Quail, Liver, Farro, Radicchio, Blueberry

Wagyu Rump Cap, Dark Beer, Marrow, Onion, Parmigiano

Chocolate Soufflé, Hazelnut, Grains of Paradise

Gran Tour Menu 180

Classic Wine Pairing 130

Premium Wine Pairing 190

Menu

Tuna Crudo, Melon, Fermented Garlic Bagna Càuda, Paprika

Rabbit, Sweetbread Terrine, Rosemary, Pickled Onion

Tomato, Oregano, Olive, Strawberry, Balsamic, Mozzarella

Abrolhos Island Scallops, Baccala, Nettle, Fig, Lardo

San Massimo Carnaroli Risotto, Zucchini Flower, Saffron, Reef Fish

Ravioli, Yolk, Smoked Ricotta, Amaretti, Chicken Sugo

Corzetti, Pancetta, Cuttlefish, Tripe Ragù

Tonnarelli, Veal Shank, Marrow, Lemon, Gremolata, Marjoram

King George Whiting, Celery, Pangrattato, Cucumber, Mussels, Nigella

Great Ocean Duck Breast, Grappa Cherries, Polenta, Rhubarb, Lettuce

Pork Jowl, Marsala, Rosemary, Apricot, Apple, Abalone

Lamb Cutlet, Cannellini, Mustard Zabaglione, Mint

Plum, Amarone, White Chocolate

Mimosa, Honey, Milk, Sponge

Torta Paesana, Pine Nut, Cocoa, Sultana

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water 65