



THE
ITALIAN
KITCHEN

Antipasti

*Minestrone Toscano
Herb oil, house made sour dough*

*Prosciutto & Melon
Aceto Balsamico di Modena perle, mint*

*Bruschetta
Coriander infused heirloom tomato salsa, smoked Provolone, Grana Padano, al Tartufo Bianco*

*A Taste of Italy
Parma ham, Ventricina, Finocchiona, buffalo Bocconcini, Gorgonzola, Pecorino Romano, marinated olives,
Aceto Balsamico di Modena, La Masseria olive oil*

Secondi

*Cannelloni Ricotta
Confit tomato, spinach, Béchamel, Grana Padano*

*Fillet al Forno di Merluzzo
Baked cod, prosciutto, mussel emulsion, shaved asparagus*

*Pappardelle con Ragù di Carne di Manzo
Slow cooked beef ragù, pappardelle pasta, Parmigiano-Reggiano*

*Fettuccine Alfredo
Marinated chicken, fettuccine, cream, garlic, butter, Grana Padano, mushroom, tarragon*

*Wood Fired Pizzas
Please see your server for today's special selection of authentic handmade pizza*

Desserts

*Dehydrated Meringue
Berry compote, cream, coulis, mint*

*Panna Cotta
Home-made passion fruit panna cotta, fruit puree*

*Gelato
Selection of mixed ice cream, mixed nuts and fresh berries*

*Tiramisu
Coffee soaked biscuit, mascarpone, cocoa*