



## ABBINAMENTO VINO

### *Collestefano ~ Verdicchio di Matelica*

Verdicchio / Marche, Italy ~ 2015

### *Frescobaldi ~ Pomino*

Chardonnay, Pinot Bianco / Tuscany, Italy ~ 2014

### *Radikon*

Pinot Grigio / Friuli-Venezia Giulia, Italy ~ 2014

### *La Spinetta ~ Langhe*

Nebbiolo / Piedmont, Italy ~ 2013

### *Girolamo Russo ~ 'a Rina ~ Etna Rosso*

Nerello Mascalese, Nerello Cappuccio / Sicily, Italy ~ 2014

### *Ca' d'Gal ~ Lumine ~ Moscato d'Asti*

Moscato Bianco / Piedmont, Italy ~ 2015

### *Podere del Paradiso ~ Vin Santo*

Trebbiano, Malvasia / Tuscany, Italy ~ 2010



## DEGUSTAZIONE

### *Crudo di Ricciola*

Thinly sliced raw Kingfish, orange, finger lime, lemon, fennel, horseradish.

### *Carpaccio di Manzo*

Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.

### *Cannoli*

Ricotta filled cannoli, tomato confit, char-grilled zucchini, black olives, basil.

### *Gnocchi*

Potato gnocchi, braised duck, cavolo nero, gremolata.

### *Guancia di Maiale*

Byron Bay Berkshire pork cheek, apricots, roasted onion, garlic, almonds, mustard.

### *Limone*

Lemon curd, lemon & fennel meringue, olive oil.

### *Gianduia*

Chocolate & hazelnut mousse, milk chocolate gelato, raspberry.

\$140 food only / \$215 with matching wines