



## ABBINAMENTO VINO

### *Livon*

Friulano / Friuli-Venezia Giulia, Italy ~ 2015

### *Podere Laila ~ Biancoperla ~ Verdichio dei Castelli di Jesi*

Verdicchio/ Marche, Italy ~ 2015

### *Radikon*

Pinot Grigio / Friuli-Venezia Giulia, Italy ~ 2014

### *Jilly ~ Lone Ranger*

Nebbiolo / New England, New South Wales ~ 2016

### *Marco Sara ~ Frank*

Cabernet Franc / Friuli-Venezia Giulia, Italy ~ 2015

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

Moscato Bianco / Piedmont, Italy ~ 2015

### *Poderi 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 goat, stinging nettles, goats curd, gremolata.

### *Guancia di Maiale*

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

### *Agrumi*

Vanilla cream, orange blossom meringue, grapefruit sorbet, citrus and pomegranate.

### *Gianduia*

Chocolate & hazelnut mousse, milk chocolate gelato, raspberry.

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