



## ABBINAMENTO VINO

### *St. Michael-Eppan ~ Schulthausen*

Pinot Bianco / Alto Adige, Italy ~ 2016

### *Frank Cornelissen ~ Susucaru ~ Siciliane Rosato*

Malvasia, Moscadella, Insolia, Nerello Mascalese / Sicily, Italy ~ 2016

### *Radikon ~ S Series*

Pinot Grigio / Friuli-Venezia Giulia, Italy ~ 2015

### *Giacomo Fenocchio ~ Langhe*

Nebbiolo / Piedmont, Italy ~ 2015

### *Sardus Pater ~ Is Arenas ~ Carignano del Sulcis Riserva*

Carignano / Sardegna, Italy ~ 2010

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

Moscato Bianco / Piedmont, Italy ~ 2016

### *Podere del Paradiso ~ Vin Santo*

Trebbiano, Malvasia / Tuscany, Italy ~ 2010

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



## DEGUSTAZIONE

### *Crudo di Ricciola*

Thinly sliced kingfish, orange, finger lime, lemon, fennel, horseradish.

### *Carpaccio di Manzo*

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

### *Fiori di Zucchini*

Zucchini flower, ricotta, pecorino, pickled treviso, basil pesto.

### *Ravioli*

Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.

### *Filetto di Manzo*

Riverina Angus eye fillet, parsnip, pickled mushrooms, kale, veal sauce.

### *Frutto della Passione*

Passionfruit & coconut cream, mango, pineapple, frozen vanilla mousse.

### *Cioccolato*

Coffee & lemon cream, chocolate, banana gelato.

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