



Valentine's day Dinner Menu

Entree

"La tartara di Mare"

Yellowfin Tuna tartare truffle infused with citrus salad and king prawn ceviche.

Pinot Grigio, Pear Tree Marlborough NZ

First

"La pasta al braciato"

House Pappardelle pasta made with quail eggs and durum wheat flour in a sauce of slow braised leg of lamb and goat cheese.

Tempranillo, Artelan Rioja, Spain

Main course

"El Solomillo"

Black Angus fillet tenderloin, organic baby carrots and Dutch cream potato dauphinoise, shiraz jus

Cabernet Sauvignon, Hedonist Maclaren Valley AU

Dessert

"La Fondant de Chocolat"

Chocolate fondant cake and orange and mascarpone mousse

Sherry, Pedro Jimenez Spain

..... This menu is inspired by the Italian and Spanish regional dishes, these recipes are combined with the effort to bring our traditional flavours repropoed in a modern concept by using the best local and fresh ingredients.....

Head Chef Alessandro Spiga