

## Antipasti - Starters

<b>V - Caprese</b>	85
Sliced tomato and buffalo mozzarella served with basil pesto and balsamic reduction	
<b>Calamari Saltati</b>	120
Sautéed calamari and deep fried squid heads served with zucchini and mushrooms with aioli and chili sauce	
<b>V - Melanzane Parmigiana</b>	85
Baked eggplant with layers of mozzarella in tomato and basil sauce	

## Zuppe - Soup

<b>V - Minestrone di Verdura alla Toscana</b>	65
Vegetable minestrone soup – Tuscany style with borlotti beans, croutons and Parmigiano	

## Insalate - Salad

<b>V - Insalata Greco-Romana</b>	65
Baby lettuce, cocktail tomatoes, red onion, cucumber, olives and ricotta cheese	

## Primi Piatti - Pasta

<b>Tagliatelle Saltate Alla Carne di Bue</b>	190
Tagliatelle served with slow braised oxtail in a tomato sauce with parmesan	
<b>V - Tagliatelle a Teleforno</b>	135
Tagliatelle served in a creamy tomato sauce and mozzarella cheese	
<b>Risotto con Cappelante</b>	220
Carnaroli risotto with napolitano served with prawns, garlic butter, chilli, parsley and parmesan shaving	

## V – Vegetarian Dish

### Allergen Notice:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu

## Pesci - Fish

**Salmone Scottato** 300  
Seared salmon served with cauliflower puree, lobster tortellini and squid ink chardonnay butter sauce

## Carni - Meat

**Pancia di maiale Toscano** 175  
Tuscan pork belly served with red cabbage puree, crumbed potato and pancetta

**Lombo Di Angello con crosta di Pistacchio** 295  
Grilled lamb loin with pistachio crust served with roast pumpkin puree, gnocchi and Italian port glaze

**Pollo al forno con Limone, Timo e Peperoncino** 240  
Roasted lemon, thyme and chili baby chicken served with polenta and a red pepper-tomato sauce

**Filetto Di Manzo con Midollo Osseo Arrostito** 255  
250g grilled beef fillet served with roasted bone marrow butter, mushroom puree and polenta

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## Dolci - Dessert

<b>Ciocolatissimo (worthwile waiting the extra 15 minutes)</b>	60
Soft chocolate fondant served with almond flakes and vanilla ice cream	
<b>Tirimisu</b>	60
Classic Italian tiramisu	
<b>Crostata di mele</b>	60
Warm apple pie cooked with mascarpone and cinnamon served with vanilla ice cream	

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