

Antipasti - Starters

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

Zuppe - Soup

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

Insalate - Salad

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

Primi Piatti - Pasta

Tagliatelle Saltate Alla Carne di Bue	190
Tagliatelle served with slow braised oxtail in a tomato sauce with parmesan	
V - Tagliatelle a Teleforno	135
Tagliatelle served in a creamy tomato sauce and mozzarella cheese	
Risotto con Cappesante	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

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

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