

DINNER SPECIALE

Truffle & Nebbiolo

AMUSE BOUCHE

Truffle Crostino

2022 Picollo Ernesto Gavi, Cortese

ENTREES

White Truffled infused 'La Delizia' Stracciatella, Amaebi crudo,
river mint mayonnaise, squid ink rice cracker

2021 Linea Retta Colli Tortonesi, Timorasso

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Chargrilled asparagus tips, pecorino emulsion,
Manjimup honey truffle dressing

2021 Ca'd'Gal Barbera D'Asti, Barbera

RISOTTO

Truffle Carnaroli risotto, smoked butter, yellow oyster mushrooms,
goat cheese, fresh Manjimup truffle cloud

2022 Albino Rocca, Rosso di Rocca, Nebbiolo Cabernet Franc

MAIN

Slow Cooked Beef ribs, truffle polenta, pickled fennel, charred leeks
fresh shaved Manjimup truffle

2019 Gianfranco Alessandria Barolo, Monforte D'alba, Nebbiolo

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2018 Paolo Scavino Barolo, Nebbiolo

DESSERT

White Chocolate Cremoso, Truffle Genoise, Amalfi Salt & Crunch gelato



Menu can change anytime and without prior notice