

## A P P E T I S E R

Cappuccino Zucca e Porcini

Pumpin Soup with Porcini Mushroom Foam



Insalata di Salmone Affumicato

Smoked Salmon Salad with Mandarinine Sauce

Sardine alla Beccafico

Mediterranean Sardine filled with Mozzarella, Spinach and Cashew Nuts on Marinara Tomato Sauce

Piatto Toscano

Daily Cold Cut, Grana Padano Cheese, Bruschetta with Rocket Pesto and Tomato.

Stracciatella

Burrata Cream, 18 Month Parma Ham, Rocket Pesto, Semidried Tomatoes, Home made Balsamic Glaze

Tortino della Lunigiana

Traditional Lunigiana's Zucchini and Red Onion Frittata

## M A I N C O U R S E



Riso al Forno con Salsiccia e Funghi

Baked Rice with Home Made Pork Sausage and Mushroom.

Linguine Vongole e Bottarga

Linguine with Clams, Grey Mullet Bottarga, White Wine Sauce, fresh Tomatoes.

Spaghettoni "La Bussola"

Thick Spaghetti with Portobello Mushroom Sauce, Genovese's Pesto Sauce, Truffle



Silver Pompano alla Livornese

Pan Fried Silver Pompano, Fresh Tomato Sauce Onions and Olives.



Anatra all'Arancia

Tuscan Style Duck in Orange Sauce. Roasted Vegetables.

Pluma di Maiale Glassato al Balsamico (Additional \$5)

Special Cut of Iberico Pork Glazed with Balsamico, Green Turnp, Baby Carrots

## D E S S E R T

Gianduiotto e Amarene

Milk Chocolate Gianduiotto, Amarena Cherries, Milk Cream Sauce



Fior di Ananas

Milk Gelato, Pinapple Jam, Crumble

Crostata alle Fragole

Italian Tart with Custard Cream and Strawberries

## A L A C A R T E

Cheese Platter \$ 18.90 - Cheese Platter & 2 House Pour's Glasses \$ 39.90

Selection of 4 Cheeses served with Onion Marmalade, Dried Fruits and Roasted Bread

3 Course Menu \$64.90 per Guest

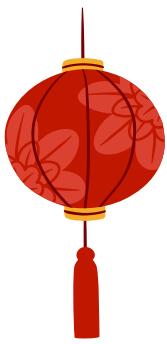
4 Course Menu \$74.90 per Guest

Chef Amuse Bouche, 1 Appetiser, 1 Maincourse, 1 Dessert

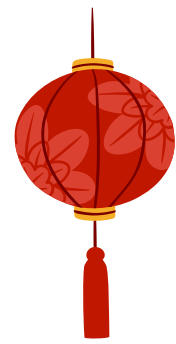
Chef Amuse Bouche, 2 Appetiser, 1 Maincourse, 1 Dessert

ALL THE PRICES SHOWNED ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGE





## A P P E T I S E R



Cappuccino Zucca e Porcini

Pumpin Soup with Porcini Mushroom Foam



Insalata di Salmone Affumicato

Smoked Salmon Salad with Mandarinine Sauce

Sardine alla Beccafico

Mediterranean Sardine filled with Mozzarella, Spinach and Cashew Nuts on Marinara Tomato Sauce

Piatto Toscano

Daily Cold Cut, Grana Padano Cheese, Bruschetta with Rocket Pesto and Tomato.

Stracciatella (Additional 5\$)

Burrata Cream, 18 Month Parma Ham, Rocket Pesto, Semidried Tomatoes, Home made Balsamic Glaze

Tortino della Lunigiana

Traditional Lunigiana's Zucchini and Red Onion Frittata

## M A I N C O U R S E



Riso al Forno con Salsiccia e Funghi

Baked Rice with Home Made Pork Sausage and Mushroom.

Linguine Vongole e Bottarga

Linguine with Clams, Grey Mullet Bottarga, White Wine Sauce, fresh Tomatoes.

Spaghettoni "La Bussola"

Thick Spaghetti with Portobello Mushroom Sauce, Genovese's Pesto Sauce, Truffle



Silver Pompano alla Livornese (Additional \$5)

Pan Fried Silver Pompano, Fresh Tomato Sauce Onions and Olives.



Anatra all'Arancia

Tuscan Style Duck in Orange Sauce. Roasted Vegetables.

Pluma di Maiale Glassato al Balsamico (Additional \$10)

Special Cut of Iberico Pork Glazed with Balsamico, Green Turnp, Baby Carrots

## D E S S E R T

Gianduiotto e Amarene

Milk Chocolate Gianduiotto, Amarena Cherries, Milk Cream Sauce



Fior di Ananas

Milk Gelato, Pinapple Jam, Crumble

Crostata alle Fragole

Italian Tart with Custard Cream and Strawberries

## A L A C A R T E

Cheese Platter \$ 18,90 - Cheese Platter & 2 House Pour's Glasses \$ 39,90

Selection of 4 Cheeses served with Onion Marmalade, Dried Fruits and Roasted Bread

Promo Lunch 3 Course Menu \$49.90

1 Appetiser, 1 Maincourse, 1 Dessert

Promo Lunch 4 Course Menu \$59.90

2 Appetiser, 1 Maincourse, 1 Dessert,

ALL THE PRICES SHOWNED ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGE

