



MENU

Bruschetta of Tomato and Basil

Hand-Dived Scallops with Pea and Broad Bean Puree and Parma Ham

Carpaccio of Beef with 36 Month old Parmegino Regiano,
Balsamic Reduction and Wild Roquet

Blue Lobster Linguine with Parsley, Red Chilli and Lemon

Milk-Fed Veal with Lemon and Roasted Rosemary Potatoes

Pannacotta with Wild Summer Berries

Trio of Italian Cheeses - Cambozola, Pecorino and Basajo

Espresso Ristretto with Biscotti di Prato

Limonchello di Capri

ACCOMPANIED BY THE FOLLOWING WINES

Champagne Franck Bonville

Blanc de Blancs Grand Cru 2011 Château d'Esclans

Cuvee Whispering Angel Rosé

2002 Domaine Fournier « Cuvée Lavelle »

Bourgogne Chardonnay – Meursault

2007 Brunello di Montalcino

Castelgiacondo - Frescobaldi