

# FESTA

della *madrina*

## SEAFOOD

### MERMAID OYSTERS

Caviar lime mignonette

### CHARRED OCTOPUS

Fried baby squid & pickled chilli butter

## ANTIPASTI

### ASPARAGUS ALLA VENETA

soft boiled egg salad, pickled mustard seed, & Prosciutto San Danielle

### SOFT SCRAMBLED EGG & CAVIAR

Spinach, crème fraîche, dill, & sourdough toast

## SECONDI

### HANGER STEAK CROSTONE

Salsa di pepe verde, chard, & fried egg

### BRANZINO AL CARTOCCIO

Mixed mushrooms, English peas, & herb butter

## CONTORNI

### SPRING PANZANELLA

Spring vegetables, mozzarella di bufala, cucumber, sunflower seeds, torn croutons, & buttermilk-herb dressing

### CARCIOFI ALLA GUIDA

Fried artichoke & lemon aioli

## DESSERT

### PASSION FRUIT AND RASPBERRY MOUSSE, GRAND MARNIER MACERATED RASPBERRY

\$85++ PER DINER

TOP UP \$48++ FOR FREE-FLOW PROSECCO, WINE & BEER