

Menu

3 COURSE SET DINNER

ANTIPASTI

Grilled Octopus

Confit Potatoes, Shaved Celery, Spring
Onion, Lemon Vinaigrette

RUFFINO GALESTRO TOSCANA IGT 2018



SECONDI

Porcini Rubbed Wagyu Beef Tagliata

Beef Tripe Braised In Tomato Sauce,
Chickpeas, Mint, Pecorino Toscano

RUFFINO LODOLA NUOVA, VINO NOBILE DI
MONTEPULCIANO D.O.C.G 2016



DOLCE

Torta Della Nonna

Sweet Crust Pastry, Ricotta
Custard, Vanilla Ice Cream

HOMEMADE CLIFF LIMONCELLO

\$68++ PER PERSON
\$98++ INCLUSIVE OF WINE PAIRING