

# 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

Hanger steak, green garlic salsa verde, arugula, parmesan

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