



# Vigilia Di Natale Dinner

## A S S A G G I

### BURRATA & CAVIAR

Sieved egg, chive, parsley, & red onion

*Prosecco Treviso Extra Dry, La Pieve Pergolo NV*

## A N T I P A S T I

### CRUDO DI GAMBERO ROSSO

Uni, blood orange, Calabrian chilli, fennel pollen

*Pinot Grigio Zonin, Friuli 2019*

## P A S T A

### AGNOLOTTI IN BRODO

Pork filled pasta in meat broth, fresh black truffle

*Nero d'Avola Carlo Pellegrino, Sicilia 2019*

## S E C O N D I

### BRASATO AL BAROLO

Braised beef cheek, butternut polenta, & horseradish gremolata

O R

### CARAMELISED KABOCHA SQUASH RISOTTO

Pumpkin seed picada, parmiggiano-reggiano, & aceto balsamico

*Amarone Giacomo Montessor, Veneto 2016*

## D O L C E

### MANJRI-GINGER CHOCOLATE PUDDING

Vanilla custard, Sesame tuille

24, 25, 26 DECEMBER

\$128++ PER PERSON

TOP UP \$58++ PER PERSON FOR 4 GLASSES WINE PAIRING

