

Chef Marco's Seasonal Specials

Uovo barzotto \$68

Sous-vide organic egg, celery root mash, sautéed 'porcini' mushrooms
bread croutons shaved White Truffle from Alba, Piedmont (V)

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Tagliatelle al tartufo \$68

Homemade 'tagliatelle' with parmesan cheese butter emulsion
shaved White Truffle from Alba, Piedmont (V)

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Risotto al tartufo \$68

'Superfino Carnaroli Acquerello' rice 'risotto' with butter and parmesan cheese
shaved White Truffle from Alba, Piedmont (V)

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Tonno rosso \$34

Yellow fin tuna Akami served with 'Taggiasche' black olives, Sicilian capers
orange, lemon skin, cherry tomatoes and fresh herbs

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Tagliatelle ai finferli \$40

Homemade 'tagliatelle' with sautéed seasonal golden 'girolle' mushrooms
truffle emulsion sauce

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Paccheri aragosta \$62

'Paccheri di Graniano' pasta with live Canadian lobster, 'San Marzano' tomatoes
with fresh mint and basil, orange zest

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Manzo - carciofi \$88

Pan-fried Full Blood Wagyu beef striploin MB6 (180g)
glazed chestnuts, parsnip mash, mustard jus

*Additional White Truffle available at seasonal Pricing - \$14/gm.