

MMXXVI LAZIO

MENU DEGUSTAZIONE

FIVE COURSES \$110PP // WINE PAIRING \$70PP

STUZZICHINI

SALUMI

PROSCIUTTO DI PARMA,
ROSEMARY SOURDOUGH FOCACCIA

ANTIPASTI

PESCE CRUDO

LIGHTLY CURED ORANGE ROUGHY, SHALLOT, CHILLI,
ORANGE DRESSING, FOCACCIA CRISPS

PASTA

TORTELLONI ALL' AMATRICIANA

PECORINO & GUANCIALE FILLED PASTA, TOMATO BROTH,
CHILLI OIL

SECONDI

ROBBINS ISLAND WAGYU BEEF CHEEK

ELPHINGROVE CELERIAC PUREÉ, BEEF SAUCE

CAVOLINI D'I BRUXELLES

PAN ROASTED BRUSSEL SPROUTS, SALSA VERDE

DESSERT

CASTAGNOLE

FRIED ROMAN DOUGHNUTS, RED APPLE SORBET

WE PROUDLY ONLY SERVE AUSTRALIAN SEAFOOD