

MMXXVI LAZIO

MENU DEGUSTAZIONE

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

STUZZICHINI

ARANCINI DI WAGYU

CRUMBED BRAISED BEEF & CHICKEN LIVER RISOTTO,
FENNEL MAYO

ANTIPASTI

PESCE CRUDO

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

PASTA

POTATO GNOCCHI CACIO PEPE E TARTUFO
PECORINO & PEPPER SAUCE
TAMAR VALLEY BLACK TRUFFLE

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