

## ROMA – R480pp

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### ANTIPASTI

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#### **Bruschetta**

Handmade ciabatta bruschetta topped with burrata, grilled honey asparagus, walnuts and crispy prosciutto, tied together with a balsamic and basil pesto

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### LA PASTA

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#### **Risotto**

Wild mushroom risotto, topped off with a mushroom steak

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### I SECONDI

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#### **Lamb shank**

Slow cooked red wine lamb shank served on a bed of garlic mash with caramelised beets

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### DOLCI

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#### **Crème Brulée**

Demoulded and served with rich berry coolie, mint and chocolate dust, topped off with a scoop of pistachio gelato

*\*Right of admission reserved. Ingredients may vary subject to availability and seasonality. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. All extras will be charged and a surcharge may apply for any substitutions, Portion weights are raw weights, T&C apply. Should you wish to bring your own cake, a R10 cackage will be applied per person.*

## FIRENZE – R790 pp

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### ANTIPASTI

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#### **Burrata with Parma Ham**

A creamy Italian cheese with an outer shell of mozzarella containing stracciatella and cream, accompanied by cherry tomatoes and parma ham

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### LA PASTA

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#### **Spaghetti Gamberi**

Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream

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### I SECONDI

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#### **Tagliata di Manzo**

300g sirloin served on a bed of rocket, garnished with cherry tomatoes and our in-house balsamic reduction with a side of roasted potatoes

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### DOLCI

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#### **A Trio of Cheesecakes**

Baked cheesecakes: Oreo, Lemon and Berry

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## SORRENTO – R580pp

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### ANTIPASTI

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#### **Insalata Caprese**

Sliced Fior di Latte mozzarella, tomatoes and basil, seasoned with salt, Pepper and olive oil

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### LA PASTA

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#### **Linguini Frutti di Mare al Cartoccio**

Baked seafood linguini

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### I SECONDI

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#### **West Coast sole**

Grilled West coast sole served on a bed of country mixed veg with our in-house lemon butter sauce

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### DOLCI

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#### **Tiramisu**

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## BARI – R480pp

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### ANTIPASTI

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#### **Burrata with Parma Ham**

A creamy Italian cheese with an outer shell of mozzarella containing Stracciatella and cream, accompanied by cherry tomatoes and parma ham

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### LA PASTA

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#### **Rigatoni alla Norma [M]**

Melanzane, sugo napoletana and salted ricotta

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### I SECONDI

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#### **Hake and veg**

Grilled hake served on a bed of country mixed veg with our in-house lemon butter sauce

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### DOLCI

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#### **Crème Brulée**

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## BOLOGNA – R280pp

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### ANTIPASTI

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#### Caprese Salad

Sliced Fior di latte mozzarella, tomatoes and sweet basil, seasoned with salt, pepper and olive oil

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### LA PASTA

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#### Parmigiana Di Melanzane

*Baked aubergine, layered with Napoletana sauce, parmigiano and mozzarella*

### OR

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### I SECONDI

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#### Deboned Chicken Thighs

*Tender deboned chicken thighs grilled and served plain, lemon & herb or spicy*

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### DOLCI

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#### Cannoli

A tube-shaped shell of fried pastry dough, filled with a creamy sweet ricotta, chocolate, candied cherries and citrus peel

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## SICILIA – R280pp

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### ANTIPASTI

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#### **Arancini**

Sicilian fried rice balls, stuffed with ham, mozzarella and peas

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### LA PASTA

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#### **Rigatoni alla Norma [M]**

Melanzane, sugo napoletana and salted ricotta

OR

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### I SECONDI

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#### **Grilled fish**

Grilled hake served on a bed of veg or rice

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### DOLCI

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#### **Crème Brulée**

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