

NORCIA BLACK TRUFFLE SEASON

*discover addictive aromas
and sophisticated flavours*

ANGUS BEEF CARPACCIO

with cream of slow cooked egg, mâche salad
and black truffle petals

\$248

DELICATE RISOTTO

creamed with burrata from Andria and winter black truffle

\$268

RANGERS VALLEY BLACK ANGUS TAGLIATA

with wild rocket, Pecorino shavings and black truffle

\$338

TRUFFLE A LA CARTE

extra \$38 per gram (minimum 3 grams)

10% service charge will be added



Wine Bar & Restaurant