

Signature dish

Spaghettoni all'astice e limone - lemon scented lobster spaghettoni

215

Chef Marco's recommendation

Zuppa di castagne - truffled chestnut soup with cinnamon croutons

Salmone - salmon fillet with lentils, root vegetables and balsamic vinegar

Panna cotta - Spiced panna cotta with marinated plums

410

The "Il Frantoio" experience

- Five course degustation menu -

Caprese di bufala - buffalo mozzarella, tomato and basil

Zuppa di zucca - pumpkin soup with ricotta, own seeds and oil

Ravioli neri - Black seafood ravioli with dill glasage

Filetto di manzo - grilled beef tenderloin, green bean cassoulet and smoked polenta

*Delizia al gianduja - dark hazelnut chocolate mousse cake
with caramelized hazelnuts*

650/person

Antipasti

Zuppa di zucca - pumpkin soup with ricotta, own seeds and oil 125

Zuppa di castagne - truffled chestnut soup with cinnamon croutons 120

Caprese di bufala - buffalo mozzarella, tomato and basil 155

Carpaccio di barbabietole - red and yellow beetroot carpaccio with goat cheese crème and raspberry vinaigrette 125

Tonno marinato - raw marinated tuna with capsicum, olive, caper and lemon emulsion 175

Astice - half Canadian lobster tail with green asparagus coulis, orange and vanilla 195

Vitello tonnato - slow cooked veal tenderloin with tuna sauce 170

Manzo marinato - home cured beef with pickled pumpkin 195

Primi

Risotto allo zafferano - saffron risotto with aged parmesan 165

Risotto ai funghi - mushroom risotto with aged parmesan 165

Penne al pomodoro - penne pasta, fresh tomato sauce and basil 145

Ravioli neri - black seafood ravioli with dill glasage 185

Lasagna scomposta - open lasagna with spinach and gorgonzola 165

Gnocchi ripieni - homemade filled gnocchi with tomato hazelnut pesto and seared prawns 185

Gnocchi - homemade gnocchi with sun choke, Swiss chard and scamorza 170

Secondi

Branzino spadellato - line caught sea bass with artichoke, potato and olives 240

Salmone - salmon fillet with lentils, root vegetables and aged balsamic vinegar 235

Capesante - scallops with celeriac, celery and parmesan crunch 275

Pollo arrosto - roasted chicken with gnocchi, mushrooms, spinach and sage butter 235

Agnello - slow cooked saddle of lamb, eggplant, goat cheese and rosemary potatoes 290

Filetto di manzo - Australian beef tenderloin, green bean cassoulet and smoked polenta 310