

**OCTOBER / NOVEMBER 2017
WEEKEND'S SHARING DINNER**

\$ - 120.00 per couple.

ZIO'S OYSTERS

Poached with baby leek and Prosecco sabaglione.

CARPACCIO OF BEEF

**Shaved grass fed beef tenderloin. Watercress. Apple balsamic.
Capers. Parmesan and EVOO.**

FUNGHI AL POLENTA

**Array of forest mushrooms. Soft corn polenta.
Truffle oil and salsa verde.**

VIALO NONNA RISOTTO

**Local scallops with Chorizo and cauliflower.
Parsley and saffron butter.**

SALTIMBOCCA

**Escalopes of baby veal with prosciutto and sage.
Roma tomato. Tuscan kale and Desiree mash.**

SEMI FREDDO DELLA CASA

**Parfait of almond and honey. Rhubarb and cherry.
Almond praline.**

ENJOY...