



RESTAURANT TWO

FUNCTION MENUS

\$70 FUNCTION MENU

PRIMI

SHARED ANTIPASTO

SECONDI

BREAST OF FREE RANGE CHICKEN, WITH ROASTED PUMPKIN,
ROCKET AND PINENUTS

VEAL SCALLOPINE WITH CREAMED MASH, MUSHROOM AND SAGE SAUCE

PAN-FRIED SALMON WITH WILTED SPINACH AND SALSA VERDE

SAGE AND 25 YEAR OLD BALSAMIC RISOTTO WITH CRISP SAGE

DOLCI

CHOCOLATE BROWNIE WITH RASPBERRY RIPPLE ICE-CREAM
AND CHOCOLATE SAUCE

VANILLA BEAN PANNA COTTA WITH SEASONAL FRUIT COMPOTE

SELECTION OF HOMEMADE ICE-CREAMS AND SORBETS



RESTAURANT TWO

\$90 FUNCTION MENU

PRIMI

TRUFFLED LEEK AND POTATO SOUP

PROSCIUTTO DI PARMA WITH ROCKET, BLOOD ORANGE
AND SORVANO DI BUFALA

HOMEMADE GNOCCHI WITH POMODORO AND BASIL

WARM ASPARAGUS SALAD WITH OLIVES AND WHITE ANCHOVIES

SECONDI

VEAL OSSO BUCCO WITH RISOTTO MILANESE AND GREMOLATA

PAN-FRIED SALMON WITH ROASTED FENNEL, ROCKET
AND A RED WINE VINAIGRETTE

BREAST OF FREE-RANGE CHICKEN FILLED WITH BUFFALO MOZZARELLA
AND JERUSALEM ARTICHOKE PURÉE

PENNE WITH BROAD BEANS, PEAS, MINT AND RICOTTA

DOLCI

WARM CHOCOLATE CAKE WITH CHOCOLATE SORBET
AND RASPBERRY SAUCE

VANILLA BEAN PANNA COTTA WITH SEASONAL FRUIT COMPOTE

CHEESE OF THE DAY WITH GRAPES, QUINCE PASTE AND LAVOSH

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

BEVERAGE PACKAGES

TAILOR MADE TO YOUR PREFERENCES AND REQUIREMENTS

PLEASE CONSULT WITH OUR SOMMELIER