LONG ISLAND MENU

SOUP



Zuppa Di Pomodoro E Aglio Arrosto Vegetables Bastille, Basil Oil Trickle, Fresh Herbs



Creamy Seafood Essence, Prawn Quenelle, Squid Ink Tuile, Basil Oil Trickle, Fresh Herbs



Brodo di Pollo Healthy Chicken Broth, Chicken Tortellini, Basil Oil Trickle, Fresh Herbs



Truffle Oil, Stuffed Mushroom Fritters, Basil Oil Trickle



Zuppa Di Agnello Alla Pugliese Ground Herbs, Pulled Roast Lamb & Ricotta Cheese Tortellini, Basil Oil Trickle









STARTER



Arancini Di Gamberi

Sun-Dried Tomato, Butter Tossed Prawn, Creamy Lobster Butter Emulsion, Lemon, Chilli & Mango Salad, Basil Oil Trickle



Misticanza

Assorted Greens, Cherry Tomatoes, Goat Cheese, Piquollo Peppers, Fresh Orange, Walnuts, Artichoke Hearts, Balsamic & Orange Dressing



Insalata di Pomodori-e-Bocconcini Bocconcini, Tomato, Oil Caviar, Aged Balsamic Trickle, Fresh Basil



***** Granchio al Forno Baked Crab, House Salad



06 Red Wine Poached Octopus, Confit Root Vegetables, Assorted Fresh Greens, Scamorza, Mustard & Passionfruit Dressing



*24-Carat Prawn Burrata Charcoal crisp, Frisse, Caviarolli, Herb oil, Mango Salsa









MAIN COURSE



Paco Verde Risotto Buttered Portobello & Mushrooms, Mascarpone Cheese, Confit Pumpkin, Creamy Tomato Jus



Pescato del Giornco Maldivian Tuna, Garden Vegetables, Truffle Fries, Lemon & Orange Emulsion



Pollo alla Parmigiana Oven-Baked Parmesan Chicken, Spaghetti Queso, Marinara Sauce



Orecchiette Alfredo Cheese, Butter, Cream, Basil Oil Trickle, Fresh



Linguini Marinara Tomato & Fresh Seafood, Parmesan Cheese, Basil Oil Trickle, Fresh Basil



Rigatoni Bolognese Beef & Tomato, Beef Jus, Basil Oil Trickle, Parmesan Cheese, Fresh Basil









MAIN COURSE



Costolette d' Agnello Garlic Lamb Rack, Garden Vegetables, Truffle Fries, Wine Jus



Petto d'Anatra Confit Duck Leg, Grilled Vegetables, Truffle Fries, Cherry Wine Jus



***** Costata di Manzo Beef Ribeye, Grilled Vegetables, Truffle Fries, Wine Jus



* Costolette di Maiale alla Grigliata Pork Ribs, Baby Carrots, Asparagus, Crack Potatoes and Wine Jus



66 * Aragosta in Camicia Tender Lobster, Confit Fennel & Turnip and Pinot Grigio









MAIN COURSE



* Ossobuco Slow cooked lamb shank, Red wine glaze, Creamy Polenta, Seasonal Vegetable



37 ***** Braised OX Cheek Risotto alla Milanese, Sautéed Asparagus, Mushroom and Pepper Jus



***** Toothfish Vegetable Caponata



Agnolotti d'anatra Basil Butter Emulsion, Red Wine Glaze



Truffle carpaccio





42





PIZZERIA



Margherita
Tomato Sauce, Fresh Basil, Mozzarella



PolloBarbeque Chicken, Smoked Paprika, Jalapenos



Frutti De Marre Mixed Seafood, Squid Ink, Fresh Basil



Savor the taste of nature's finest in every bite, and experience the true essence of a pizza made with assortment of Tomato, Mozzarella Cheese, Eggplant, Paprika, Basil, Peppers, Pesto Sauce, Asian Pigeonwings harvested from our "Earth Basket



Anatra Duck Confit, Porcini, Scarmoza



☼ BiancaVelvety Cheese, Truffle Oil and Truffle Shavings









DESSERT



Coffee Chantilly, Kahlúa Liqueur



Torta Tres Leches Vanilla Strawberry Cream, Sponge, Fresh Berries



Molten Chocolate Cake Avocado Ice Cream, Cardamom Crumble



Crema al Caffe O Cold Espresso Coffee with Whipped Cream, Coffee Lime Macaron, Coffee Anglaise



Ginger & Fennel Ice Cream, White Chocolate Mousse



Panna Cotta Mixed Berries Sorbet, Almond Nougat, Truffle Cream, Almond Sponge







