

IL PONTILE

Priscilla, Queen of the Desert *Set Menu – 195pp*

ANTIPASTI

Ostriche al Naturale

Sydney Rock Oysters with Signature Chef Vinaigrette

Spiedini di Mozzarella con Pomodorini e Basilico

Skewers of buffalo mozzarella with cherry tomatoes and basil

Arancini Mantecati con Crema di Taleggio e Porcini

Arancini served with Taleggio and Porcini mushrooms emulsion

Involtini di Prosciutto San Daniele con Provola in Carrozza

*Smoked mozzarella coated in breadcrumbs served with confit cherry tomatoes,
rolled in San Daniele prosciutto*

Quadratini di Anguria e Caprino

Watermelon squares coated in molasses and topped with goat cheese

PRIMI

Risotto Carnaroli alla Pescatora

Carnaroli Risotto with mixed shellfish and seafood of the day

Rigatoni con Primizie dell'Orto

Pasta Tubes with vegetables ratatouille and Parmigiano Reggiano cheese

Zucchine alla Scapece

Zucchini sautéed with Mint and Balsamic Vinegar of Modena

Finocchi e Mirtilli

Fennel Salad with Blueberries

DOLCI

Pasticceria Mignon Assortita

Traditional Italian assorted pastries by Chef Gennaro

**Complimentary cocktail on arrival. Free-flowing Bellinis throughout the event.*