

# SENSO EXECUTIVE SET LUNCH

*4<sup>th</sup> February - 8<sup>th</sup> February 2019*

*Except 5<sup>th</sup> & 6<sup>th</sup> February 2019*

## **Zuppa di Cavolfiore**

Cauliflower Soup, Bacon

*Or*

## **Mozzarella & Prosciutto di Parma**

Pan-fried Mozzarella wrapped in Parma Ham, Black Olives Tapenade

*Or*

## **Fegato d'Anatra, Brioche**

Homemade Duck Liver Terrine, Mango chutney, oven-baked Brioche bread (add \$8)

*Or*

## **Melanzane**

Eggplant Caviar, Zucchini, crispy Vegetables, Frisee Salad

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## **Spaghetti AOP**

Aglione-Olio-Pepperoncino Spaghetti, Prawns

*Or*

## **Filletto di Branzino**

Sea Bass Fillet, Virgin sauce, Carrot Mousse, Green Asparagus

*Or*

## **Filletto di Manzo, Salsa al Barolo**

Australian grain-fed Beef Tenderloin, Barolo Red Wine sauce, young Vegetables, Senso purée (add \$14)

*Or*

## **Costata d'Agnello**

Lamb Chop, Rosemary sauce, Parsnip purée, Ratte Potatoes

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## **Opera**

Coffee Cream, Chocolate Ganache, Almond Sponge

*Or*

## **Panna Cotta**

Matcha Panna Cotta, Chocolate Gelato, Pistachio Tuile

*Or*

## **Formaggi Affinati**

Selection of Italian Cheeses, homemade chutney (add \$8)

*Or*

## **Tortino al Cioccolato Fondente**

Hot Dark Chocolate eruption, Passionfruit, Vanilla Ice-cream (add \$8)  
(10-15 min preparation)

**\$34**++ (2-course)

**\$40**++ (3-course)

*Served with Coffee or Tea and Mignardises*