

SENSO EXECUTIVE SET LUNCH

9th July - 13th July 2018

Zuppa di Piselli

Green Pea Soup, smoked Bacon

Or

Rillettes di Salmone

Salmon Rillettes, Salmon Roe, Rucola, Red Radish

Or

Fegato d'Anatra, Brioche

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

Or

Carciofi Ripieni

Stuffed Artichoke, Goat Cheese, summer Truffles, frisee Salad

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Linguine alle Vongole

Linguine, Clams, White Wine sauce

Or

Spiedino di Capesante e Gamberi

Scallop & Prawns Skewer, Broccoli, Sicilian Couscous, Virgin sauce

Or

Filetto di Manzo, Salsa al Barolo

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

Or

Osso Bucco alla Milanese

Bobby Veal Osso Bucco, creamy Polenta, glazed Carrots, Gremolata sauce

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Torta alle Fragole

Strawberry Shortcake, Raspberry Coulis

Or

Mille-feuille

Chocolate & Mango Mille-feuille

Or

Formaggi Affinati

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

Or

Tortino al Cioccolato Fondente

Hot Dark Chocolate eruption, Strawberry, Vanilla Ice-cream (add \$8)

(10-15 min preparation)

\$34⁺⁺ (2-course)

\$40⁺⁺ (3-course)

Served with Coffee or Tea and Mignardises