

SENSO EXECUTIVE SET LUNCH

14th May - 18th May 2018

Crema di Piselli

Green Pea Soup, smoked Salmon

Or

Granchio & Avocado

Crab Rillettes, Avocado Mousse, Rucola, Pesto Rosso

Or

Fegato d'Anatra, Brioche

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

Or

Eggplant "Cannelloni"

Cold Eggplant rolls, Ricotta, Basil, spicy Tomato Coulis

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Linguine alle Vongole

Linguine, Clams, white Wine Sauce

Or

Filetto di Eglefino

Haddock Fillet, Salmoriglio Sauce, Garlic cream, green Asparagus

Or

Filetto di Manzo, Salsa al Barolo

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

Or

Pollo alla Diavola

Corn-fed Chicken breast "alla Diavola" black Pepper Sauce, Parsnip Puree, Broccoli

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Torta al Lamponi

Raspberry Crumble Tart, Pistachio Ice-cream

Or

Cioccolato & Amaretto

70% Chocolate Mousse, Amaretto & Amaretti

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