BOTTEGA DI carna

CHRISTMAS EVE MENU

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DECEMBER 24TH
5 COURSES $138++ | OPTIONAL WINE PAIRING $55++

STARTERS

TONNO CON CAVIALE
TUNA MAGURO | AVOCADO | FENNEL | GRANNY SMITH | KALUGA QUEEN CAVIAR
Pizzolato Pinot Grigio Venezia DOC

ZUPPA DI CASTAGNE
ROASTED CHESTNUT SOUP | SOY MILK | CRISPY PANCETTA
Domaine L&C Poitout Chablis

CARAMELLE DI RICOTTA E TARTUFO
CARAMELLE PASTA | RICOTTA | BLACK TRUFFLES | PARMIGIANO REGGIANO | HAZELNUT
Pizzolato Pinot Nero Venezia DOC

MAIN

MERLUZZO
CHILEAN SEA BASS | MISO | PARSNIP PUREE | ASPARAGUS | BEURRE BLANC
Castello di Bossi Chianti Classico DOCG

OR

FILETTO DI MANZO
USDA PRIME FILLET MIGNON | FOIE GRAS | POTATO ROSTI | BROCCOLINI | BAROLO WINE JUS
Borgo del Mandorlo Primitivo di Manduria DOC

DESSERT

CHRISTMAS WREATH
GUANAJA CHOCOLATE | CHERRY CONFIT | MASCARPONE YOGURT | FLOURLESS SPONGE | RASPBERRY GEL
Michele Chiarlo Nivole Moscato d'Asti DOCG

Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.
Prices are subject to GST and 10% service charge.