



**SALE**

THE ITALIAN KITCHEN

*Valentine's Day*

FEBRUARY 14

**WELCOME SMALL BITES**  
WITH A COMPLIMENTARY GLASS OF SPARKLING WINE  
OR A REFRESHING MOCKTAIL

**Tuna Brioche**, where the delicate flavors of fresh tuna and ginger mayo dance on a pan brioche

**Bigné Vitel Tonè**, a delightful pastry filled with sliced roast beef covered in a luscious vitello tonnato sauce

### Our four-course menu

ANTIPASTO

**Petto d'anatra Rapa Rossa e Cacao**  
tender pan-fried duck breast with crispy skin,  
accompanied by a velvety beetroot and cocoa velouté,  
and finished with tender spinach leaves

PASTA

Made in-house, these delicate ravioli are filled with prawns, lemon zest, and fresh herbs, beautifully creamed in butter, and served on a bed of ricotta and zucchini sauce

MAIN COURSE

**FOR LADIES**  
Pan-seared Red Snapper served with a rich and earthy chantarelle and porcini sauce, complemented by a honey vinegar glaze and tender leeks

**FOR GENTLEMEN**  
Australian tenderloin is served with a velvety black garlic purée, scalloped potatoes, and accompanied by a buttery béarnaise sauce

DESSERT

**FOR LADIES**  
Red Velvet Heart Cake - a red velvet sponge with layers of cream cheese and a tantalizing red crumble

**FOR GENTLEMEN**  
Raspberry Crostata a delectable tartlet pastry filled with sweet raspberry jam

*Will you  
accept  
this  
Rosa?*