

Please enjoy this tasting journey, put together by our executive chef Andrea Gennusa, as he guides us on a tour through the many regions, and flavours, of Italy.

arancino - sicily

Arancino first appeared in Sicily in the 10th century, with a base of Safran risotto and a filling of ragout and peas. Chef Andrea has drawn on his time foraging and harvesting mushrooms in Ulm, South Germany, and on his father's home region of Sicily by using Porcini mushrooms.

octopus carpaccio - calabria

Chef's hometown near the Mediterranean sea led to his childhood being full of seafood dishes, a standout being his mother's octopus, which led to a life-long passion for fresh, simple ocean flavours. The IGNIS octopus carpaccio blends delicate thin slices of octopus with our tropical climate staple of avocado, brightened with lemon citronette and garnished with dehydrated squid-ink sponge 'rocks', for texture and a deeper seafood flavour through the dish.

beef tartare - tuscan - umbria

Excellent quality meat is a staple of an Italian diet, with traditional Tartare being made from the Chianina breed of cow, native to the region spanning Tuscany to Umbria - a region similarly famous for their charcuterie boards. Chef has sourced the finest beef FNQ has to offer to prepare his homage to this dish, excellent tender wagyu or angus eye fillet beef served with confit egg yolk, delicately cooked in olive oil and rosemary.

aubergine parmigiana - campania

One of the most iconic southern Italian dishes, Parmigiana originated in the 1700s in Campania at the same time that aubergine (eggplant) became a staple in Italian cookery. Chef brings to the table his version of this traditional dish, recalling fond memories of being taught the recipe by his Nonna, inspiring his love of cooking - simple food, full of flavour.

butter sage tortelloni - lombardy

Though Nonna was Chef's first cooking instructor, during his apprenticeship at an Osteria in the Milano suburbs Andrea was introduced to the art of pasta oragami, and his passion for pasta ripiena (filled pasta) made this dish a must-have on the IGNIS menu. The daily changes in filling allow for the freshest possible product to be served, and allow for creativity in the kitchen to come up with new, delicious flavour combinations.

lamb backstrap - abruzzo

The Abruzzo region is famous worldwide for its rich shepherding history, as is Australia, and chef took this opportunity to create a marriage between his old and new homes with this dish. Pairing medium rare Australian lamb with a new-school twist on an old school Italian classic caramelised cauliflower puree and tuscan kale.

Optional upgrade to Angus MB3 Eye Fillet - 25pp

bavarese - trentino - alto adige

One of Chef's childhood favourite desserts, a versatile and delicate dessert reminiscent of pannacotta - just lighter and airier in texture. The seasonal flavour depends on the freshest produce the local area has to offer, ensuring the tastiest possible end to a special meal.

This menu was created to explore various regions of Italy, and to highlight my memories and experiences of loves and skills gained from Italy, to Germany, all the way down here to Australia. Please enjoy

- Andrea Gennusa



125 pp