

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. At the core is a delicious molten mozzarella and parmesan center.

seasonal fish crudo - sicily

Chef's hometown near the Mediterranean sea led to his childhood being full of seafood dishes, a standout being his father's sea bream crudo - sparking a lifelong passion for fresh, simple ocean flavours. Serving fresh, local fish with a delicate gazpacho, stone fruit, and our house-made sesame lavosh.

arrosto di manzo - tuscany - umbria

Excellent quality meat is a staple of an Italian diet, and the tradition of arrosto (meaning to roast) goes hand in hand with this history of cuisine. Thin slices of rare roast beef sit atop a fried Italian wafer, adorned with creme fraiche and a bright salsa verde. With arrosto di manzo often being the centerpiece of a traditional Italian family meal, this dish harks back to chef's childhood, and the roast beef his father used to make on Sundays for their family all to enjoy.

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

tiramisu - friuli-venezia giulia

This classic Italian dessert, going back to the 19th century, has countless iterations, with many chefs creating their own special twists on this staple. Originally called 'Tireme su', the dish was renamed to 'Tiramisu' to highlight the energy-filled nature of the dessert's caffeine and sugar combination. Another classic passed down from Nonna, this dessert is the perfect way to finish a journey through Italian cuisine.

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