

Italia A Tavola

Piemonte

six courses | \$149pp

six courses | paired wines | \$229pp

torta salata di zucchini e cipole zucchini, ricotta & pecorino tart,
zucchini flower, truffle, truffle sabayon

vitello tonnato, veal tongue, tuna, caper berries, anchovy, egg

agnolotti del plin house ricotta, truffle, sage butter,
fontina fondue

bottagio d'oca goose, pork, cabbage, carrot, cinnamon, mashed
potato

medaglione di cervo venison medallion, balsamic reduction,
berry sauce, leek

bonet amaretti pudding, savoiardi biscuit, marsala, rum, coffee

Dietary requirements can be accommodated. A different dish may be
provided. Please specify in your booking notes or email

info@entrararestaurant.com.au