

Italia A Tavola

Veneto

six courses | \$149pp

six courses | paired wines | \$229pp

vol-au-vent con rachicchio e fonduta di fontina radicchio, fontina
black truffle

carpaccio di manzo wagyu beef carpaccio, extra virgin olive oil,
rocket, parmigiano

tagliatelle al nero, con seppie e parmigiano black tagliatelle,
cuttlefish, tomato, parmigiano-reggiano

risotto all'isolano vialone nano rice, pork, veal, cinnamon,
parmigiano-reggiano

magrone d'anatra con marasche duck breast, cherries, sweet
potato, cherry liqueur

pesche scaligere peach, almonds, amaretti, grappa, honey, butter

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

info@entrararestaurant.com.au