



ANTIPASTI

\$19.00

Throughout this menu you will see dishes that are truffle friendly. The flavour of these traditional Piedmontese dishes can be further enhanced with shaved truffles which are served on the dish of your choice and charged at today's market price.

Carpaccio di manzo all'Albese

Carpaccio of aged beef eye fillet, Parmigiano and garlic crostini drizzled with a light lemon dressing (truffle friendly)

Insalata di pinzimonio al vapore con bagna cauda

Salad of seasonal raw and steamed vegetables dressed with bagna cauda (a warm Piedmontese sauce made from anchovies, garlic, olive oil and a touch of cream)

Vitello tonnato

Shaved steamed beef and mushroom salad with a tuna, anchovy and caper dressing (truffle friendly)

Hapuka in carpione

Vanilla pickled Hapuka, sage, white wine vinegar with a crystallized raisin salad

Finissima di polipo all'arancia

Sliced octopus on a garlic, green bean and tomato salad with an orange and brown sugar dressing

Antipasto misto (Price per person)

Selection of cured meats, marinated cheese, porcini mushrooms, olives, anchovies, etc