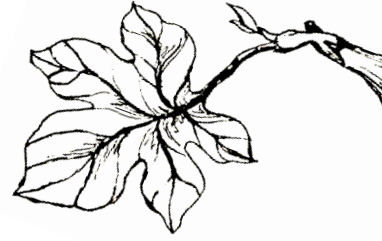


Foglia di Fico

3 COURSE SET MENU
CHRISTMAS & NEW YEAR 2021
24TH, 25TH, 28TH, 31ST DEC, 1ST JAN



ENTREES

CAPELANTE (GF) Pan-seared scallops (Hokkaido, Japan) w honeyed chickpeas, sautéed forest mushrooms on corn purée

POLPO ALLA GRIGLIA (GF) Char-grilled octopus w pomodoro, capers, olives, parsley, potato & chili

VITELLO TONNATO (GF) Sliced charred veal cooked to rare w tuna mayo, E.V.O.O., crispy capers, sweet potato

POLPETTE AL SUGO (GF) Veal & pork meatballs in tomato sugo w tangy red capsicum, chili, garlic, rosemary, topped w scorched scamorza

ARANCINI AI FUNGHI (V) Sourdough crumbed rice balls w mixed mushrooms & scamorza, w Grana Padano & Gorgonzola emulsion

INSALATA CAPRESE (V,GF) Caprese salad w buffalo mozzarella, cherry tomatoes, vincotto gel, basil granita

CROCCHETTE (VE) Cauliflower croquettes w green peas, fresh figs & vincotto

AFFETTATI MISTI Platter of cured meats

MAINS

GNOCCHI AL RAGU' D'ANATRA "Soft " hand-made potato gnocchi (10% flour, 90% potato)
w braised duck, sautéed forest mushrooms, fresh rosemary & white truffle oil

CAPPELLACCI NERI DI MARE Hand-made hat shaped squid ink pasta filled w spanner crab mousse
served w King prawn cutlets, cucumber, celery, flying fish roe, garlic, white wine, olive oil, chili

AGNOLOTTI BURRO E SALVIA (V) Hand-made pasta filled w ricotta, Pecorino & sweet potato
w burnt sage, green peas & roasted pumpkin seeds

POLENTA E FUNGHI (VE) Mixed forest mushrooms w truffle oil on soft polenta

POLLO (GF) Confit Chicken maryland in paprika & chili oil w zucchini, roasted capsicums, olives, hazelnuts

BISTECCA DI MANZO (GF) Locally sourced grass-fed beef steak
served with truffled mashed potato, portobello mushroom, agrodolce onion, horseradish

SIDES (additional)

PATATE Home-made fried potato cubes 10.5

RUCOLA Rocket salad w pear, walnuts, Parmigiano, white balsamic, olive oil 10.5

BROCCOLI Sautéed Broccoli w sliced almond & Grana Padano 11.5

FOLLOWED BY CHEF'S **DESSERT OF THE DAY**

(V) Vegetarian (VE) Vegan (GF) Gluten Free

* Menu is subject to change according to the availability of the ingredients on the market. | A surcharge of 10% applies on public holidays.

