



WORLD OCEAN DAY SHOWCASE

SUSTAINABLE SEAFOOD

PAN SEARED PACIFIC BLACK COD (MSC) 45
local heirloom tomatoes, herb mash potato, avocado, olives, beurre blanc sauce

CIU CIU Trebbiano, Passerina, Pecorino, "Oris" DOP, Marche Gls 18

SEARED ATLANTIC SCALLOPS (MSC) 25
sweet corn purée, pickled fennel, edamame, pancetta crumbs

Baglio di Pianetto Viognier DOC, Sicily Gls 20

NEW ZEALAND MSC ROCKLING FISH (MSC) 41
potato salad, broccolini, aromatic sauce, chimichurri

B.io Cattarratto, Chardonnay IGP, Sicily Gls 20

LOCALLY FARMED KÜHLBARRA BARRAMUNDI (locally farmed) 42
saffron and crab broth, green asparagus, baby carrots, confit potatoes, broccoli, micro shiso cress

CIU CIU Trebbiano, Passerina, Pecorino, "Oris" DOP, Marche Gls 18

SAFFRON SEAFOOD RISOTTO (locally farmed, MSC) 32
sustainably sourced local prawns, mussels, clams with fresh herbs, green micro basil

Baglio di Pianetto Viognier DOC, Sicily Gls 20

GRILLED SEAFOOD PLATTER (locally farmed, MSC, ASC) – sharing platter 148
responsibly & locally sourced premium seafood of whole Boston lobster (MSC), Atlantic scallops(MSC), king prawns(local) & 200g salmon (ASC)

Baglio di Pianetto Viognier DOC, Sicily Gls 20

ORGANIC WINES

Baglio di Pianetto Viognier DOC, Sicily regular price 95 special price Btl 66.50
Tasting Note: Straw yellow colour with greenish highlights, and its bouquet releases generous notes of blossoms and fruit, flanked by yellow peach and iris. The palate is elegant and full-bodied, concluding with lengthy finish.

Grape: Viognier

B.io Cattarratto, Chardonnay IGP, Sicily regular price 95 special price Btl 66.50
Tasting Note: Deep golden color with green glints. Fresh, mineral nose with notes of citrus fruits and linden. Moderate structure, fresh acidity and a markedly fruity aftertaste.

Grapes: Cattarratto Chardonnay

CIU CIU Trebbiano, Passerina, Pecorino, "Oris" DOP, Marche regular price 82 special price Btl 57.50
Tasting note: It has a delicate, straw yellow colour with green shades that emphasizes its light acidity and freshness. The bouquet is sweet with a fruit and white flowers perfume. The taste is fresh and slightly bitter.

Grapes: Trebbiano, Passerina, Pecorino