

VINO & CUCINA ITALIANA
SAPORI

M E N U

Amouse Bouche



Mushroom arancini with truffle and apricot jelly^{2,4,7,14}



Red snapper tartar with orange veil and gazpacho soup^{5,12,14}



Prawns lime tortellini with pumpkin mousse
and parmesan foam^{2,3,4,7}



Passion fruit^{2,4,7}



Angus beef Rossini with foie gras, asparagus
and Barolo jus sauce^{7,14}

or

Fresh Canadian lobster with parsnip puree, broccoli,
and bisque orange sauce^{3,7,14}



Tonka bean tartufo and Amarena cherry^{2,4,7,10,11}



All prices include taxes



CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide