



La Locanda

Italian Cuisine

**RECOGNIZED AS ONE OF THE BEST
ITALIAN MICHELIN STAR CHEFS**

Acclaimed Italian chef Giancarlo Perbellini introduces an authentic journey into the tastes of traditional Italian cooking, all done with the best ingredients and techniques and with an emphasis on home – style cuisine.

GIANCARLO PERBELLINI MENU

ANTIPASTI / STARTERS

Insalata di Asparagi Uovo In Camicia

Asparagus Salad with Slow Cooked Egg and Parmesan Cheese

or

Crema di Fave Spuma di Ricotta

Cream of Broad Bean with Ricotta

or

Ostriche

Four Pieces of Fresh Oysters

SECONDI / MAIN COURSE

Risotto alla Milanese

Risotto with Saffron and Veal Shank Ragout

or

Merluzzo Scottato, Pure di Patate e Cavolo Nero

Pan Fried Cod Fish, Potato Puree and Black Kale

or

Costolette di Agnello Patate Rosmarino e Sedano Rapa (Add \$40)

Grilled Lamb Rack, Potato, Rosemary and Celeriac

DOLCI / DESSERTS

Choose one of your favourite Dessert from our A la Carte menu

Set Dinner \$428

Set Dinner with Wine Pairing \$578