



AL MOLO

RISTORANTE ITALIANO • MICHAEL WHITE

ASSORTMENTS OF CURED SALUMI

Prosciutto di Parma 24 months /
Mortadella / Pancetta / Citrus marinated olives /
Grilled artichokes in olive oil

SELECTION OF SALADS

Rocket salad and parmesan / Mixed greens /
Radicchio and Belgian endive / Caesar salad / Baby spinach /
Vine-ripened tomatoes / Red bell peppers / Red onions / Cucumbers /
Green soybean / Black olives / Bacon bites / Baby carrots / Croutons

ANTIPASTI

Tomato and buffalo mozzarella /
Roasted veal with tuna sauce / Grilled vegetables /
Roasted beetroot with cashew, crunchy quinoa, Mascarpone /
Chicken salad with cabbage, apple, cider vinegar /
Kale and walnut salad / Smoked duck breast with watercress salad /
Smoked salmon with caper berries /
Avocado, kidney beans and corn with lemon Dijon vinaigrette

HOT APPETIZER SELECTION

Mushroom cannelloni / Slow-cooked baby octopus with spicy tomato /
Potato and broccoli gratin / Broccoli rabe with anchovies /
Eggs en cocotte with cabbage / Pea and potato soup

CHOICE OF MAINS

Tagliatelle – Anchovies, fennel, saffron, semi-dried tomatoes, pine nuts and Sardine
Risotto – Acquerello risotto, spinach, carrot, parmesan cheese
Sedanini – Meatballs, tomato sauce, buffalo mozzarella, rosemary, basil
Involtini di Crostacei – Speck wrapped scallops and prawns,
cauliflower puree, swiss chard
Galletto – Grilled spring chicken, honey beans, pattypan squash, marsala sauce
Costata di Manzo – U.S. Ribeye, baby carrot, maitake mushroom,
creamy polenta, gravy

DESSERT

Fresh fruit platter selection / Bomboloni / Cannoli /
Tiramisu / Orange cake / Lemon tart / Mixed berry cheesecake /
Chocolate truffle cake / Selection of cheeses, dried fruits and nuts

Adults \$688 | Children \$388 (3 to 11 years old)

plus 10% service charge