



AL MOLO

RISTORANTE ITALIANO • MICHAEL WHITE

## SET MENU A

### ENTRÉE

Caprese heirloom tomatoes, buffalo cheese, basil (V)

or

Mista di Campo mixed green salad, cherry tomato, white balsamic vinaigrette

or

Calamari crispy calamari, lemon aioli

### MAINS

Risotto acquerello risotto with wild mushrooms, Parmigiano (V)

or

Pescato del Giorno catch of the day with seasonal vegetables

or

Bistecca 8 oz grilled U.S. sirloin, stewed cabbage, garlic mash, purple potato, bordelaise

### DOLCI

Frutta selection of fresh seasonal fruits and berries

or

Tiramisù Mascarpone mouse, Bergamot cream, mandarin sorbet

or

Bigne Caramelized apple profiterole, candied pecan, burnt honey gelato

\$540



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## SET MENU B

### ON ARRIVAL

Al Molo salumi platter

### ENTRÉE

Caprese heirloom tomatoes, buffalo cheese, basil (V)

or

Carpaccio Piemontese beef carpaccio, rocket, Parmigiano, crisp sun choke

or

Mare Nostrum salad of poached scallops, shrimps, calamari, cuttlefish, Cerignola olives

### PASTA

Risotto acquerello risotto with wild mushrooms, Parmigiano (V)

or

Mezzemaniche short tube pasta, New Zealand lamb ragù, Pecorino

or

Tubetti saffron maccheroni, spicy mussels, calamari, white beans, rosemary

### MAINS

Braciola grilled pork chop, sunchocke, stuffed mushrooms, bell peppers “mollicati”, artichokes

or

Pescato del Giorno catch of the day with seasonal vegetables

or

Bistecca 8 oz grilled U.S. sirloin, stewed cabbage, garlic mash, purple potato, bordelaise

### DOLCI

Frutta selection of fresh seasonal fruits and berries

or

Tiramisù Mascarpone mouse, Bergamot cream, mandarin sorbet

or

Bigne Caramelized apple profiterole, candied pecan, burnt honey gelato

\$680