

RISTORANTE
ALLORA
BAR

Tuscany Wine Dinner

5 Course Wine Pairing Dinner

Pricing: \$118 ++

Limited Seats available. Reservations required.

Amuse Bouche

Savoury Bombolone, Creamy Codfish Mantecato,
Dukkha Spice, Chives, Crunchy Onion

Appetiser

Angus Beef Tartare, Fermented Mustard, Balsamic and Soy
Sauce Marinated Quail Egg Yolk Confit, Toasted Brioche

BRANCAIA - TOSCANA BIANCO 2023

Pasta

Raviolo, Goat Cheese, Ricotta, Black Truffle, Beef Jus And 3
Pepper, Pecorino Romano Essence

TENUTE ROSSETTI - BOLGHERI DOC 2020

Risotto

Carnaroli Rice, Saffron, Bone Marrow and
Allora Preserved Lemon Butter, Prawn Carpaccio, Saba Sauce

CAPARZO - BRUNELLO MONTALCINO 2019

Beef

Slow Braised AUS Angus Beef Cheek, Celeriac Puree,
Parsley Emulsion, Balsamic Vinegar BBQ Sauce

BRANCAIA - CHIANTI CLASSICO DOCG MAGNUM 2020

Dessert

Pistachio and Vanilla Crème Brûlée,
Cantucci Cookie Crumbles

TENUTE ROSSETTI - VIN SANTO 2004