



oliva



CHRISTMAS TASTING MENU DECEMBER 24TH & 25TH 2024

5:00 PM to 10:00 PM

Chef Giulio Bonetto comes with a traditional Italian Christmas tasting menu for you to enjoy for our festive seasonal celebration.

85.00 per person

Amuse Bouche

roasted octopus mini skewer, sun-dried cherry tomato, burrata, basil

D

Starter

beef tartare, bagna cauda, egg yolk emulsion, capers, picante dressing

D

Pasta

squid ink tagliolini cacio pepe with squids, lentils ragout

G SF

Main Course

rib eye steak and crayfish surf and turf, celeriac mille-feuille, jus, bisque

D SF

Dessert

toasted panettone with passion fruit sabayon

D G

Special Italian wine pairing with tasting menu 60.00 per person

WINE RECOMMENDATIONS

Sparkling Wine

NV Prosecco | Adami | Brut | Treviso | Italy 12 / 90



White Wine

2023 Pinot Grigio | Ca' Vescovo | Friuli | Italy 11 / 55

Red Wine

2018 Sangiovese | Carpineto | Chianti Classico | Riserva | Toscana | Italy 18 / 90

D dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan



Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.