

# SAPORE D'ITALIA

\$89pp dining experience with an optional additional dessert and wine pairing

## LIGURIA

### SUL TAVOLO | ON THE TABLE

**Oliva** Mixed marinated olives from Mt Zero, Grampians, VIC, citrus and star anise

**Pane** La Vetta's fermented potato Focaccia with cherry tomatoes & rosemary. Del Boccia uncultured butter made with Western Australian black truffle from Alberto.

### PICCOLI PIATTI | SMALL PLATES

**Farinata** Thin savoury chickpea crepes, basil pesto and Burrata

### PRIMI | PASTA

**Panzotti alle Erbe di Campo, Salsa di Noci** Hand-folded pasta with Wild Greens, ricotta & Gorgonzola, Walnut Sauce

### SECONDI | MAIN COURSE

**Coniglio alle Olive Taggiasche** *Rabbit with Taggiasca olives and leeks, Roasted potatoes from the wood-fired oven*

Discover the coastal elegance of Liguria with a menu inspired by its rich maritime heritage and mountain traditions. Each dish highlights the region's love of simplicity and flavour.

Anchored by fresh ingredients and timeless techniques, this dinner is a tribute to the heart of Ligurian cuisine.



## LA VÈTTA

*taste of italy*  
SAPORE D'ITALIA



LA VÈTTA

LIGURIA