

Malena

PRIVATE DINING SET MENU'S

MENU ONE

ANTIPASTI

Warm Roasted Olives

Fresh herbs, peperoncino & citrus

Zuppa del Giorno

Our kitchen's daily soup

or

Arugula Salad

Butternut squash, Cambozola
and walnut vinaigrette

or

Grilled Monforte Halloumi

Toasted pecans, peperonata & wildflower honey

(Appetizer pasta also available)

SECONDI

Braised Short Rib Gnocchi

Tomato ragu & Parmigiano

or

Roasted 'Brick' Chicken

House made mostarda & potato puree

or

Roasted Wild Halibut

Oyster mushrooms, braised cabbage & red onion emulsion

CONTORNI

Brussels Sprouts

with Peperoncino

Patate Fritte

Daily condimento

DOLCI

Lemon Tart

Pistachio brittle & candied lemon

or

Apple Pie Cannoli

Caramel & cinnamon mascarpone

\$58 per guest

[plus applicable taxes & gratuities]

MENU TWO

ANTIPASTI

Warm Roasted Olives

Fresh herbs, peperoncino & citrus

Arugula Salad

Butternut squash, Cambozola
and walnut vinaigrette

or

Grilled Monforte Halloumi

Toasted pecans, peperonata & wildflower honey

or

Burrata Mozzarella Arancini

Seasonal garnish

or

Grilled Octopus

Lobster brodo, smoked fingerling potatoes

(Appetizer pasta also available)

SECONDI

Squid Ink Tortelloni with Lobster

Mascarpone, heirloom carrot & brown butter sauce

or

Roasted 'Brick' Chicken

House made mostarda & potato puree

or

Braised Short Rib Gnocchi

Tomato ragu & Parmigiano

or

Roasted Wild Halibut

Oyster mushrooms, braised cabbage & red onion emulsion

CONTORNI

Brussels Sprouts

with Peperoncino

Patate Fritte

Daily condimento

DOLCI

Lemon Tart

Pistachio brittle & candied lemon

or

Apple Pie Cannoli

Caramel & cinnamon mascarpone

or

Gelato

Two artisanal flavours

\$68 per guest

[plus applicable taxes & gratuities]

MENU THREE

ANTIPASTI

Warm Roasted Olives
Fresh herbs, peperoncino & citrus

Fritto Misto del Giorno
Pistachio & olive tapenade

Arugula Salad

Butternut squash, Cambozola
and walnut vinaigrette
or

Grilled Monforte Halloumi

Toasted pecans, peperonata, cured smelts
& wildflower honey
or

Burrata Mozzarella Arancini

Seasonal garnish
or

Grilled Octopus

Lobster brodo, smoked fingerling potatoes

(Appetizer pasta also available)

SECONDI

Squid Ink Tortelloni with Lobster

Mascarpone, heirloom carrot & brown butter sauce
or

Braised Lamb Gnocchi

Tomato ragu & Parmigiano
or

Braised Beef Short Rib

Roasted cauliflower puree & watercress
or

Roasted Wild Halibut

Oyster mushrooms, braised cabbage & red onion emulsion

CONTORNI

Brussels Sprouts
with Peperoncino

Carrot & Beet Agrodolce
with Monforte Toscano

Patate Fritte
Daily condimento

DOLCI

Lemon Tart

Pistachio brittle & candied lemon
or

Apple Pie Cannoli

Caramel & cinnamon mascarpone
or

Gelato

Two artisanal flavours

\$78 per guest

[plus applicable taxes & gratuities]