

MONTI

at 1·PAVILION

FRIENDS OF MONTI COMMUNAL SET MENU

• MINIMUM 2 TO START •

A Night in Italy
with Italian Mamme Francesca, Elena & Conchetta

148⁺⁺ pp

Selection Of Appetisers

* For 2 pax, choose 3 dishes

* For 3 to 5 pax, (All the items below will be served to the table to share)

FRIED ARTICHOKE WITH MARINARA SAUCE (ROME) (V)

Artichokes | Tomato Sauce | Basil

or

EGGPLANT 'INVOLTINI' SCAMORZA SHEESE (SICILY) (V)

Australia Eggplant | Smoked Scamorza Cheese

or

BREADED FRIED SARDINE WITH SAOR (VENICE)

Sardine | Onion | Pine Nuts | Champagne Vinegar

or

CREAMY SALTED COD WITH POLENTA (VENICE)

Salted Cod | Soft Polenta | Fried Tarragon

or

POTATO & CHEESE PANCAKE 'FRICO' (FRIULI)

Russet Potatoes | Fontina Cheese | Parmigiano Reggiano | Italian Parsley

Selection Of Main Courses

* For main course, choose 1 dish per pax

PASTA FAGIOLI (VENETO)

Borlotti Beans | Onions | Carrots | Celery | Rosemary | White Wine | Lard

or

GNOCCHI (TRIESTE) (V)

Gnocchi stuffed with Fermented Plum | Cane Sugar | Breadcrumbs | Butter | Cinnamon Sauce

or

POACHED OCEAN PERCH (GRADO)

Garlic | White Wine | Soft Onion | Polenta | Slow Cooked Cherry Tomatoes

or

PASTA ALLA NORMA (SICILY) (V)

Australia Eggplant | House-Made Dried Smoked Ricotta Cheese | Basil Tomato Sauce

or

ROASTED WAGYU BEEF (SICILY)

Filled with Seasoned Breadcrumbs | Provolone Cheese

Selection Of Desserts

* For dessert, choose 1 dish per pax

VENETIAN COOKIES 'ZAETI' WITH GRAPPA (VENICE)

or

APPLE STRUDEL, WARM VANILLA SAUCE WITH VANILLA GELATO (TRIESTE)

or

CROSTATA WITH RICOTTA & WILD CHERRIES 'CROSTATA RICOTTA E VISCIOLE' (ROME)

Learn more about our
Italian Mamme here



Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.