

# FÈLSINA



THURSDAY, MAY 22, 2025

## PASSED ANTIPASTI

Crab Arancini

*tomato chili chutney*

Lemon, olive & ricotta

*crostini*

Spumante Brut, NV, Metodo Classico

## 1ST COURSE

Icelandic Cod

*poached in olive oil, caramelized fennel sugo, toasted focaccia crumb*

Chardonnay, 2022, "I Sistri" IGT

## 2ND COURSE

Lamb Capunti

*Pugliese pasta, braised pulled lamb, truffle ricotta, mushrooms, veal jus*

Chianti Classico, 2022 DOCG

Chianti Classico Riserva, 2019, "Rancia" DOCG

## 3RD COURSE

Tuscan rubbed Beef

*grilled Teres Major, spring onion, zucchini, Parmigiano roasted potato*

Fontalloro, 2020, Sangiovese IGT

Maestro Raro, 2020, Cabernet Sauvignon IGT

## DESSERT

Cantucci & Tiramisu

*almond biscotti, traditional tiramisu & dark chocolate*

Vino Santo, 2015, Trebbiano / Malvasia / Sangiovese DOC

**\$175 per person**  
**excluding taxes & gratuity**

***All wines will be available to order  
on the night of the dinner through the NSLC***

