



River Fire 2026



MENU

Chef's Selection of Canapés

LIGURIA : PANISSE E SARDINE

Fried panisse, marinated sardine, garlic emulsion (df)

CAMPANIA: PARMIGIANA DI MELANZANE

Eggplant parmigiana, tomato salsa, pangrattato + basil (vg)

PIEMONTE: VITELLO TONNATO

Poached veal loin, tuna mayo, caperberries, candied lemon (df, gf)

LOMBARDIA: RISOTTO AGLI SCAMPI

Pecorino Romano risotto, WA scampi, mandarin oil + dill (gf, vgo)

SARDEGNA : PESCE SPADA ALLA MEDITERRANEA

Panfried swordfish, artichokes, lemon velouté + bottarga (gf)

SICILIA: SORBETTO

Blood orange sorbet

ABRUZZO: COTOLETTA D'AGNELLO

Char-grilled lamb cutlets, spring vegetables, mint, lamb jus (gf, df)

COSTIERA AMALFITANA: SPUMONE AL LIMONE

Lemon mouse, citrus compote, olive oil sponge,
white chocolate soil, basil gel (gf)

df - dairy free gf - gluten free vg - vegetarian o - option

SEAFOOD ORIGIN: A Australian | I Imported | M Mixed

FIRMA

