



VINCÌ#

BATTLE OF THE ORANGES

*With a burst of colour and a splash of citrus,
Here's an orange-inspired menu, that you don't want to miss!*

ANTIPASTI E SECONDO



Tuna Carpaccio | 550

Tuna, Fennel, Pea Shoots, Orange Dressing

Tortello Di Gamberi E Gorgonzola | 650

Prawns, Chives, Gorgonzola Orange Sauce

Anatra E Zucca | 800

*Slow-cooked Duck marinated and glazed with Orange,
Balsamic Onion, Pumpkin Purée*



DOLCE



Sfoliata E Mascarpone | 450

*Puff Pastry, Mascarpone Cream,
Fresh Strawberry, Orange Zest*

Mousse Di Cioccolato E Arancia | 450

Dark Chocolate Mousse, Orange Marmalade



TO DRINK

*Sip on a chilled glass of Absolut Mandarin with
tonic or soda and make your orange carnevale complete.*



Absolut Mandarin | 300 (30ml)

O'Soda - 120

O'Tonic - 250

VINCÌ# | ABSOLUT.

An additional 10% service charge plus taxes will grace your bill later.

DRINK RESPONSIBLY