

What to expect?

This exclusive Tasting Australia event will showcase a modern interpretation of classic Italian flavours prepared by two native Italian Chefs with over 30 years combined experience in some of the world's most prestigious culinary establishments.

Alessandro Mangione

Born in Turin, Italy, Alex has always been passionate about cooking.

He began his diploma in a famous local school and by the age of 15 was already working in a well-known restaurant in the hills of Piedmont.

After completing his studies he arrived at the prestigious Dukes Hotel in London where he had his first taste of fine dining and the Michelin starred chef scene. This was later followed by a Sous Chef role at Restaurant Palate, a 2 hatted venue in the Waikato Region of New Zealand.

Since arriving in South Australia Alex has helped launch numerous hatted venues including Hardys Veranda Restaurant Mt Lofty House, iTL Italian Kitchen Skycity Adelaide, Restaurant Botanic by Justin James and LVN Restaurant at Bird in Hand. He is now part of the award-winning Playford team.

Alex is passionate about his heritage food which he now combines with a love of native Australian ingredients.

Luca Guiotto

Born and raised in Northern Italy, Luca graduated from a prestigious hotel school and started his career in a Michelin starred restaurant not far from home.

His career is a mix of fine dining restaurants, 5 stars luxury hotel and modern wine bars. He's been appointed Head Chef in some of the finest venues and boutique hotels in Sydney such as Catalina, A Tavola and Ovolo Hotels. Recently he was responsible for the pre-opening and managing the Italian restaurant iTL at Skycity and now runs his own catering, private chef and consulting firm Aromi Dining.

Luca's cooking style is contemporary Italian/Mediterranean, inspired by regional Italian cuisine, local South Australian produce and harmonising with the seasons.

Expect his own modern spin to every dish.



LUMA

To Start

House made mini loaf, salted butter

Snacks

Oyster, grapefruit granita, native basil

Carne cruda, hash brown, salsa verde

Baccala Mantecato alla Veneziana on crispy polenta

The

Small

M

Yellowfin tuna alla pizzaiola, stracciatella,
candied tomato, chiu chow, SA olive dust

E

Pasta

Agnolotti del Plin, smoked potato and chestnut,
oyster mushroom, native thyme

N

U

Large

Stuffed lamb shin, crispy sweetbreads, miso pumpkin,
warrigal greens

Dessert

Bonet Piemontese, Amaretto and quandong gelato,
coffee tuille

Accompanied by a premium beverage selection